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Cook book

Church of the Good Sheperd (Binghamton, N.Y.). Ladies, Mrs G W Arnold, The Ladies ૄ સંસ્તાના સામાના સ

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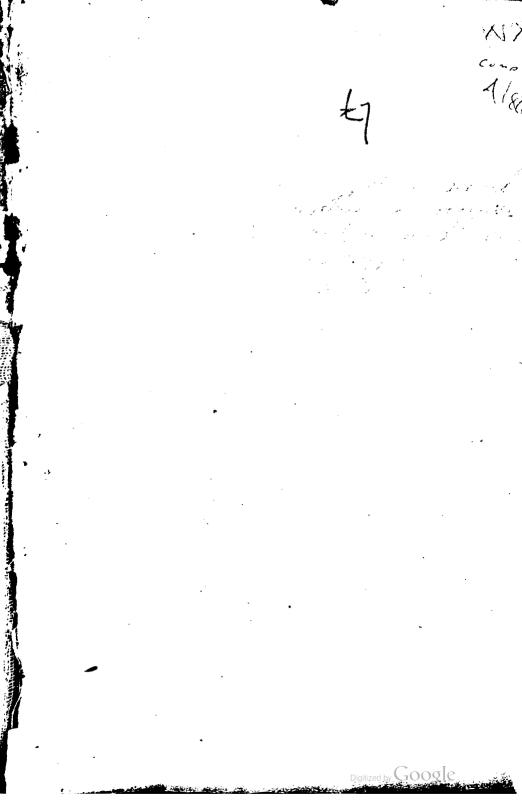


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The Ladies of the Church of the Good Shepherd.

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Since the day that our distant relation

Moved out of the beautiful Eden,

There seemes to have been no cessation

In the search of choice things to be eaten.

And so from the Church of the Good Shepherd

The ladies have issued this book;

And now we can all serve good dinners,

For here are the rules how to cook.

—Milicent L. Davis.

1896.

BINGHAMTON CHRONICLE, FINE BOOK AND JOB PRINTING. 641.5 C562c

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PREFACE.

In sending out a new book on cookery it has been the aim of those who have prepared it for publication, to include as great a variety of thoroughly tested and valuable recipes as possible, and to exclude everything which they were not prepared to endorse personally. Our thanks are due to all those kind friends who, by furnishing formulas for cooking, or by giving advertisements, have contributed to the success of the undertaking. We trust that all who may purchase this volume will find it a real household treasure, for "civilized man cannot live without cooks, and those who cook must have good rules to rely upon, in order to prepare wholesome and delicious meals.

LADIES OF THE CHURCH OF THE GOOD SHEPHERD. Binghamton. N. Y.

A BRIEF HISTORY

OF THE CHURCH OF THE GOOD SHEPHERD.

T is believed by those who have prepared this book for the benefit of the Church of the Good Sharkerd Birds benefit of the Church of the Good Shepherd, Binghamton, New York, that all who are interested in the parish will be glad to preserve a history of the beginning and progress of the work up to the present time. A brief account has, therefore, been compiled principally from documents kindly loaned for that purpose by the earnest woman whose heart the Holy Spirit warmed with an earnest desire to benefit a part of the city which at that time had no place of worship of any kind. The original plan of Mrs. Helen S. Wright was to erect with her own money a Church whichshould be forever free to all who would come to join in its services. This purpose she delayed, acting upon the advice of the Rev. Wm. A. Hitchcock, then rector of Christ Church, who believed that if a house for charitable work was first provided, a more general interest would be aroused.

The work was therefore inaugurated and afterwards incorporated under the combined title of the "Chapel and House of the Good Shepherd," in the presence of the Bishop of the Diocese, Rt. Rev. Frederic Dan. Huntington, and the incorporating clergyman, whom Mrs. Wright chose as trustees, and other friends of Mrs. Wright who had become interested in the success of the undertaking. This meeting took place in Christ Church Rectory on January 25th, 1869.

The trustees selected by Mrs. Wright were Bishop F. D. Huntington; Rev. Wm. A. Hitchcock, Rector of Christ Church, Binghamton, N. Y.; Rev. Walter Ayrault, D. D., of Oxford; Rev. Amos B. Beach, of Oswego; Mr. Frederic Lewis and Mr. Wm. R. Osborn.

Mrs. Wright's mother, Mrs. John A. Collier, gave the lot for the Chapel, and when a general appeal was made, it was responded to by the gift of an adjoining lot from the heirs of the estate of Mr. Hazard Lewis. Mrs. John A. Collier immediately offered one thousand dollars toward the erection of the House of the Good Shepherd. Mrs. Wright gave five hundred dollars, and Mrs. Ernestine Alberti five hundred dollars, and Mrs. J. L. Weed, who was Mrs. Wright's most devoted helper, gave one hundred and fifty dollars. house was planned by Mrs. Wright and Mrs. Weed, and the contract for its erection was made for the sum of two thousand and six hundred dollars. Mrs. Wright became responsible for the sum lacking, but money sufficient was given before the completion of the building to clear it of all indebtedness. The corner-stone of the House was laid on Sunday, May 15th, 1870, and the House was formally opened by Bishop Huntington, the Rev. Wm. A. Hitchcock, Rev. James W. Capen, and four other clergymen being present. One-half of the lower floor was fitted up as a Chapel, and here afternoon services were commenced November 6th, 1870. Before this service Mrs. Wright and Mrs. Weed started out in a pony carriage and distributed throughout the settled district south of the Susquehanna River the following notice:

Citizens of the Fifth Ward:

"A religious service will be held every Sunday at three o'clock P. M., in the Chapel Room of the House of the Good Shepherd, on South Water Street. Seats free. Preaching next Sunday by Rev. Wm. A. Hitchcock, rector of Christ Church. Sunday School at two P. M. Social meetings for sewing at the house every Wednesday at two P. M., commencing the first Wednesday in December."

A Sunday School had already been commenced in a small building furnished by the Young Men's Guild of Christ Church, under the care of the Rev. James W. Capen, and that parish also furnished the teachers. When the Chapel was opened, Mr. George S. Perry was appointed Superintendent, and

there were from fifty to seventy pupils in attendance from Sunday to Sunday. Services were maintained in the Chapel on Sunday afternoons and Wednesday evenings, until the Church was opened for service. The corner-stone of the Church was laid July 2d. 1871, and consecrated by Bishop Huntington on All Saints' Day, 1871. Many clergymen were in attendance and the service was most impressive. The record placed in the corner-stone closes with these words: "This Chapel is the offering to Almighty God and His glory, and for the benefit of His Holy Catholic Church by Mrs. Helen Stuyvesant Wright by God's gift and mercy, the founder of this charity, and may He grant His help and blessing forevermore, Amen!" A young man who was present at the consecration of the Church was ordained a deacon by Bishop Huntington, December 20th, 1871, and was our first settled clergyman, the Rev. Charles T. Coer. The work prospered under his care, but he left Binghamton for Morris, N. Y., in August, 1862, just after his marriage to Miss Charlotte Morris

The next rector was the Rev. Robert Paul, who was sent to us by Bishop Huntington. He began his ministrations in our Church September 1st, 1872, and remained until June 24th, 1873. June 29th, 1873, the Rev. Robert Hudson took charge of the mission. During this year the mission became an organized parish. Mr. Hudson remained less than a year, and the Rev. Charles T. Coer was recalled, and in May, 1874, returned to Binghamton, holding his first service in the Church of the Good Shepherd May 31st. Early in April, 1875, he again left the parish, which was vacant until July, 1875. Services were held by different clergymen sent by the Bishop until the Rev. S. Gregory Lines began his active rectorship, which continued until September, 1878, when he removed to California for the benefit of his health. About the middle of September of the same year, the Rev. Milton Lightner began his ministrations. He continued in charge until November 2d, 1879, when he removed to California,

and where he died not long after. November 16th, 1879, the Rev. Robert Granger took up the work of the parish, which he carried on until March 27th, 1881. After an interval of several months, during which the Rev. Mr. Capen and others conducted service, the Rev. G. Livingston Bishop became the rector and remained until December, 1885. Mr. Bishop's rectorship was made memorable by the erection of the hospital addition to the House of the Good Shepherd. Into this work he, with Mrs. Bishop and Miss Jane A. Loomis, entered with the greatest devotion, and the hospital was opened on the 24th of June, 1884, without debt of any kind. Many interesting details might be added of the good done for suffering humanity during the time the hospital was in operation, but as this sketch refers mostly to the Church, these must now be omitted, for lack of space

The Rev. Robert G. Quennell kindly came to the aid of the parish in the vacancy which followed, and gave an afternoon service on Sundays, after which Sunday School was held. He began these services January 3d, 1886. During the month of December, 1885, Bishop Huntington sent a clergyman for one service. Rev. Mr. Capen officiated on two Sundays, and on one the congregation was invited to join in the worship at Christ Church. The parish was indebted to Mr. Capen and other priests on some Sundays when Mr. Quennell could not be present. In October 1886, the Rev. Hubert Le F. Grabau became rector, beginning his ministrations October 17th of the same year. He labored earnestly until the autumn of 1890. During his rectorship he proposed the erection of a Parish house, and plans for accomplishing that much needed improvement were often discussed, and the Parish Aid Chapter was pledged to work for that end, but the way did not open to carry out the project until the year 1892. The Rev. S. D Day was called to the rectorship of the parish after the resignation of Rev. Mr. Grabau, and has now been in charge for six years. Through his efforts, with the faithful co-operation of the congregation the Parish Rooms

were erected, and a new sanctuary built. Mr. Day not only supervised the work of building, but labored many days with his own hands to add to the beauty and convenience of the additions. January 26th, 1893, Bishop Huntington came to the parish for the service of benediction of the new sanctuary. Rev. Mr. Day and his son wired the parish rooms for electricity, which has been in constant use ever since. The working societies of the parish are comprised of the Parish Guild (of which there are three chapters), Parish Aid, St. Agnes, and St. Cecilias. These all help the parish in various ways, each having its particular branch of work, but aiding each other as occasion requires.

This sketch would be incomplete if grateful mention was not made of other benefactions of Mrs. Helen S. Wright to the parish beside the dear little church she has The Rectory was built at her expense and that, and the lot upon which it stands has been given for the use of the Rectors of the parish, and the property is now held by the Trustees of the Parochial Fund in this Diocese and therefore cannot be alienated. Mrs. Wright expended about two hundred dollars in repairs upon the Rectory about two years before she gave up her title to the property, and has at all times manifested the deepest interest in the work and warm appreciation of every improvement made. After hearing of the vested choir which the Rev. Mr. Day has introduced, she wrote: "I was very pleased to hear of the introduction of the vested choir. It was all that was needed to complete the churchly equipment of the Church." Many memorial gifts have been made to the Church. A brass altar book rest from Mr. Alfred Masten in memory of his wife Ella Lyons Masten, prayer books for the chancel in memory of Miss Sarah Schenck, a set of praver books and altar service from Rev. Mr. Grabau in memory of his children, a stained glass window from Mrs. Mary D. Greene in memory of a little daughter now in Paradise, and a beautiful carved oak altar, the gift of Mrs. Greene and her son, Mr. Dudley T. Greene

who did much of the work upon it with his own hands. The font was also a memorial gift from Mrs. T. R. Morgan in remembrance of her daughter, Mrs. Hallock. The ewer was a gift from the Sunday School in memory of that noble Christian woman, Miss Lucy Evans, who died suddenly May 15th, 1882, while on her way to one of the week-day services in Church. The silver communion service was a gift from Mrs. Peter G. Stuyvesant of New York, and the large Bible and first chancel prayer books were a gift from Miss Charlotte F. Moeller. The communion service and books were first used at the opening of the House on All Saints' Day, 1870. The new oak and brass altar rail and pulpit lamp were gifts of Mr. Day in memory of his two brothers.

Since the introduction of the vested choir, Miss Frances Lewis has presented a handsome processional cross, and Rev. Mr. Day has placed service boards on either side of the chancel for the convenience of the choir. The brass vases and candle sticks were gifts through the Rev. Mr. Bishop, and the five branch altar lights were also gifts to the Church.

In this review of the history of the parish, we find much to be thankful for, and much to encourage future effort, seeing that "hitherto hath the Lord blessed us," and raised up helpers to carry on the work. Many prayers have been offered and many efforts have been made for its success, and we trust that they will yet bear abundant fruit to the glory of God, and for the good of multitudes of men, womenand children in the years to come.

TABLE OF WEIGHTS AND MEASURES.

4 teaspoonsful of liquid	1 tablespoonful
1 pint of liquid	
2 gills of liquid	
2 round tablespoonsful of flour	1 ounce
4 cups of bread flour	1 quart or 1 pound
1 cup of butter	½ pound
1 pint of butter	1 pound
1 tablespoonful of butter	1 ounce
Butter the size of an egg	2 ounces
10 eggs	1 pound
2 cups of granulated sugar	1 pound
2½ cups of powdered sugar	1 pound
	•

- 1 teaspoonful soda to 1 cup of molasses.
- 1 teaspoonful soda to 1 pint sour milk.
- 3 teaspoonsful baking powder to 1 quart flour.
- 1/2 cupful yeast or 1/2 cake compressed yeast to 1 pintliquid.
- 1 teaspoonful extract to one loaf plain cake.
- 1 teaspoonful salt to 2 quarts flour.
- 1 teaspoonful salt to 1 quart soup.
- 1 scant cupful liquid to 3 full cupsful flour for bread.
- 1 scant cupful liquid to 2 full cupsful flour for muffins.
- 1 scant cupful liquid to 1 full cupful flour for batters.
- ${\bf 1}\,quart\,water\,to\,each\,pound\,meat\,and\,bone\,for\,soup\,stock.$
- 4 peppercorns, 4 cloves, 1 teasponnful mixed herbs for each quart of water for soup stock.

It is often said of good cooks that "they never measure, they guess." Not so. Long experience has taught them to measure, and measure accurately by means of that same experience and judgment.—Good Housekeeping.

SOUPS.

SOUP STOCK.

Three pounds of lamb, neck or breast, two pounds beef shank well cut. Pour on this six quarts of cold water, let it come quickly to the boiling point and skim; set it back and let it boil one hour. Take one onion, one carrot, one turnip, three outside stalks of celery, chop the vegetables and add to stock. Let it simmer five hours and strain. Let it stand over night, skim off the grease and strain through muslin. Keep in a cold place.

Mrs. Bunn.

BEEF SOUP.

E P

One beef shank, one gallon of cold water, one egg, one-half dozen whole cloves. Crack the bones of the shank and wipe well. Break the egg and stir shell and all in the water and turn over the shank, add the cloves and set over the fire where it will come to a slow boil, then skim thoroughly. Let the stock simmer after the skimming, all day. Remove the shank from the liquor, which strain. Skim when cold. One pint of this jelly is sufficient, when diluted, for soup for six persons.

MRS. P. W. TALROTT.

GREEN PEA SOUP.

Cover one quart of green peas with hot water and boil with one onion until they will mash easily. Mash and add one pint of stock or water. Cook together two tablespoonsful of butter and one of flour until smooth, but not brown, add the peas, one cup of cream and one of milk. Season with LeRoy salt and pepper, let it boil up once, strain and serve. One cup of whipped cream added last is an improvement.

FRENCH SOUP.

Chop together two large onions, two large tomatoes, one small piece of cabbage, two carrots, one turnip, one beet,

cook one hour in soup stock after it has been strained. When it has boiled three-quarters of an hour, add one tea cup full of green peas, six potatoes chopped fine, and a little parsley. Boil twenty minutes and serve.

Note—Other soups may be made by adding to the stock either of the following: Rice, hominy, farina, chopped or grated potatoes, or barley, and may be flavored with Worcestershire or Chilli sauce. Do not forget LeRoy salt.

NOODLE SOUP.

Take of the stock mentioned in general directions and add noodles, made as follows: Take flour in a small basin and make a well in the center, into which break two eggs. Stir gradually until the egg will absorb no more flour, then put it on a board and knead long and hard until perfectly smooth. Roll as thin as paper, if possible, and dry on a cloth, roll up and cut very fine. When the stock is boiling stir in the noodles and let it boil only a minute, or they will be leathery.

OYSTER SOUP.

One quart of oysters, two cups of milk, one tablespoonful of butter, one egg, LeRoy salt and pepper to taste. Strain the liquor from the oysters in a kettle and bring it to the boiling point. Heat the milk in a double boiler, drop the oysters in the scalding liquor and leave them there until they begin to crimp. Stir the butter into the milk and pour this upon the beaten egg, turn this in with the oysters and cook together one minute. Serve immediately.

OYSTER SOUP.

One quart of oysters, one pint of water, one pint of milk. Place the oysters on the stove in a granite kettle and add the water. After they come to a boil, skim and set back on the stove. Add the mllk and just let it scald. Season with LeRoy salt and pepper and one tablespoonful of butter.

CLAM BROTH AND WHIPPED CREAM.

Make a clam broth, using twenty-five clams; use a little

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flour to make the broth the consistency of cream. Fill bouillon cups half full of the broth and pour on top of this, cream whipped to a stiff froth.

Note—To open clams, wash them perfectly clean and lay them in a dripping pan in the oven, where the heat opens them, and by putting them in the pan all the juice can be saved.

CLAM SOUP.

One quart of water, one pint of sliced peeled potatoes, one onion. Boil until potatoes and onion are thoroughly cooked, then mash. One dozen clams chopped, one quart of rich milk, season with butter, pepper, LeRoy salt and celery to taste.

Mrs. P. W. Talbott.

CLAM SOUP.

One and one-half dozen clams, one pint water, one pint milk. Chop the clams and strain the liquor off, place them together with the water on the stove and let them boil about five minutes and then skim. Place milk in a granite kettle and let it scald and then thicken with one large teaspoonful of corn starch. Add the clams to the milk and season with LeRoy salt; pepper and butter.

CLAM SOUP.

Wash one dozen clams and put them in a kettle with one quart of water. Let them boil and when they open take out the clams and chop them. Remove the clam shells. Melt a large tablespoonful of butter and stir in it a tablespoonful of flour. Add this to the soup and let it boil. Flavor to taste.

MOCK BISQUE SOUP.

A quart can of tomatoes, three pints of milk, a large tablespoonful of flour, butter the size of an egg, LeRoy salt and pepper to taste, a scant teaspoonful of soda. Put the tomatoes on to stew, and the milk in a double boiler, reserving half a cupful to mix with the flour. Mix the flour smoothly with the cold milk, stir into the boiling milk, and cook ten

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minutes. To the tomatoes add the soda, stir well and rub through a strainer that is fine enough to keep back the seeds. Add butter, LeRoy salt and pepper to the milk and then the tomatoes. Serve immediately. If half the rule is made, stir the tomatoes well in the can before dividing, as the liquid portion is the more acid.

TOMATO SOUP.

Take one can of tomatoes and one large onion sliced, and cook two hours. Put through seive and season with LeRoy salt, pepper and celery (cut fine). Add one tablespoonful of butter, two teaspoonsful of flour and one pint of stock. Boil about thirty minutes, then add two teaspoonsful of sugar, some vermicelli and one-quarter of a teaspoonful of soda. Cook thirty minutes more and serve. Cooking alltogether three hours.

TOMATO SOUP.

Take one quart of tomatoes and one quart of milk. Use LeRoy salt and pepper to suit the taste. Run the tomatoes through a cullender and place them on the stove in a granite kettle. Place the milk on the stove in another kettle or dish and when it boils, thicken with two tablespoonsful of flour or one of cornstarch, add one teaspoon of LeRoy salt and one of butter. Just before serving, pour the tomato slowly into the milk stirring rapidly as you do so.

VEGETABLE SOUP.

Put four pounds of beef in four quarts of water. After the beef is done take out the bone and remove all the grease from the stock and add one large tomato or one tea cup of canned tomato, one onion, one carrot, parsley or celery one bunch, and one sliced potato. Soak one-half cup of barley in water one hour and add to the rest. The barley and carrot should be boiled one and one-half hours.

BEAN SOUP.

Place one pint of beans on the stove with one quart of cold water. When boiling add one-half teaspoonful of soda,

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C. A. BAYER, 53 COURT ST. boil about one-half hour. Then pour off the water and rinse the beans, place them on the stove again and add two quarts of boiling water. Add one cup of milk, season with LeRoy salt, pepper and butter. Mrs. Smith.

BLACK BEAN SOUP.

Put one quart of beans to soak over night. In the morning boil them in three quarts of water, adding a beef bone and some small pieces of salt pork. When beans are soft, mash and strain them. Have in the tureen a sliced lemon and a hard boiled egg chopped. Pour soup over.

Note—One way to prepare onion flavoring for a vegetable soup is to take a large onion, remove the outer skin, then stick cloves into the onion, and bake it until it is nicely browned. The peculiar flavor thus gained is relished by the epicure.

LAMB SOUP.

Take a leg of lamb and boil until two-thirds done. Remove the lamb and roast in the oven until done. Take the liquor, which should be a scant three pints, and add one teacup of cooked rice. Season with LeRoy salt, pepper, parsley and celery to taste. This makes a nice Sunday dinner and is easily cooked.

MRS. P. W. TALBOTT.

CHICKEN OR TURKEY SOUP.

Take remnants of chicken or turkey after roasting and place on the fire with water enough to cover. After boiling one hour, add one bunch of celery, one-quarter of a cup of rice, and season to suit taste.

Mrs. Smith.

CHICKEN SOUP.

Put one tablespoonful of butter into a kettle and when hot add-one half cup of cold boiled rice. Cook to a light brown, add one pint of chicken broth and one-half pint milk. Season with LeRoy salt and pepper.

FISH.

BOILED CODFISH (FRESH).

Lav the fish in cold water, slightly salted, for half an hour before cooking. Wipe it dry and wrap it in a clean linen cloth kept for such purposes. (The cloth should be dredged with flour to prevent sticking.) Sew up the edges in such a manner as to envelop the fish entirely, yet have but one thickness of the cloth over any part. Put it into the fish kettle and pour on plenty of hot water and boil briskly fifteen minutes for each pound. Prepare a sauce as follows: To one gill of boiling water add as much milk and when scalding hot stir in two tablespoonsful of butter rolled thickly in flour. As this thickens, add two beaten eggs; season with LeRoy salt and chopped parsley. After one good boil withdraw from the fire, add a dozen capers, or pickled nasturtium seeds or a spoonful of vinegar in which celery seeds have been steeped. Put the fish into a hot dish and pour the sauce over it. Garnish with sprigs of parsley and circles of hard boiled eggs.

BOILED CODFISH (SALT).

Put the fish to soak over night in lukewarm water. Change the water at bed-time and cover closely. Change again in the morning and wash off the salt. Two hours before dinner, plunge into very cold water. This makes it firm. Boil for half an hour in lukewarm water to cover it, drain well, lay on a hot dish and pour over it egg sauce prepared as in the above receipt, substituting the yolks of two hard boiled eggs rubbed to a paste with butter, for the beaten raw egg. Salt mackerel prepared in the same way will repay the care and time required, so superior is it to the Friday's dish of salt fish as usually served. If the codfish left over is added to an equal quantity of mashed potato and worked into a stiff batter by adding a lump of butter and sweet milk,

nice cod fish balls may be made by forming into balls or cakes. Drop them into boiling lard or good drippings and fry to a light brown.

BOILED CODFISH (FRESH).

Wash fish and season. Place in muslin bag and boil one-half hour. Serve with sour sauce made as follows: Three tablespoonfuls of melted butter, four tablespoonfuls of vinegar, one-half teaspoonful of mustard, one teaspoonful of LeRoy salt. After taking from the fire, beat in one egg and add one tablespoonful of cream.

Note—Cut into pieces any firm fish, roll in corn meal, season with LeRoy salt and pepper and drop into boiling lard or drippings. When brown, drain and serve immediately.

FISH BALLS.

Take one pint of shredded salt fish, ten potatoes of medium size, one egg, one tablespoonful of butter, one-quarter teaspoonful of pepper, one-half teaspoonful of LeRoy salt, lard for frying. Shred the codfish rather fine and free from bones, pare the potatoes and put them in a large stew pan, sprinkle the fish over the potatoes and cover with boiling water. Cook for thirty minutes and drain off every drop of water. Mash the potatoes fine and light, add the butter, LeRoy salt, pepper and egg well beaten. Beat for three minutes, shape into smooth balls the size of an egg, put into the frying basket and fry in lard or drippings until brown. Be sure that the fat is smoking hot. Do not crowd the balls. It will take about five minutes to fry them.

CODFISH STEW.

Pick into fine pieces, allowing one-half teacupful to one pint of milk, and put on the stove in a stew pan well covered with water. Let it come to a boil, drain and add one pint or quart of milk, according to size of family. When hot, thicken with a tablespoonful of flour made smooth with a generous lump of butter, add pepper and one egg stirred in rapidly at the last. Serve on toast or browned crackers.

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SHADES MADE AND HUNG.

BOILED MACKEREL (FRESH).

Clean the mackerel and wipe dry with a clean cloth. Wash lightly with another cloth dipped in vinegar and wrap in a coarse linen cloth (floured) basted closely to the shape of the fish. Put into a covered pot of salted water and boil gently three-quarters of an hour. Drain well and serve with egg sauce, garnished with parsley and nasturtium blossoms.

Note—A very nice egg sauce to serve with boiled fish is made by melting about one ounce of butter with a table-spoonful of water and a teaspoonful of flour mixed with it. When the sauce begins to thicken, take it from the fire and stir an ounce more of butter in it; the heat of the sauce will melt the butter, and yet it will not have the disagreeable taste of butter melted over a hot fire. Before doing this have ready two or three hard-boiled eggs chopped fine, and after you have beaten the butter in stir the eggs in.

BAKED HALIBUT.

Lay the fish in salt water for two hours. Wipe dry and score the outer skin. Put in the baking pan in a tolerably hot oven and bake an hour, basting often with butter and water heated in a tin cup. When a fork will penetrate it easily it is done. It should be of a fine brown. Take the gravy in the dripping pan and add a little boiling water. Should there not be enough, stir in a tablespoonful of walnut catsup, a teaspoonful of Worcestershire sauce, the juice of a lemon, and thicken with browned flour previously wet with cold water. Boil up once and put in a sauce-boat. There is no finer preparation of halibut than this.

HALIBUT STEAK.

Wash and wipe the steaks dry. Beat up two or three eggs and roll out some brittle crackers on the kneading board until they are as fine as dust. Dip each steak into the beaten egg, then into the cracker crumbs (when you have salted the fish) and fry in hot fat, lard, or nice drippings.

Note-Or you can broil the steak upon a buttered grid-

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iron over a clear fire, first seasoning with LeRoy salt and pepper. When done lay in a hot dish, butter well and cover closely.

BAKED BLUE OR WHITE FISH.

Wash the fish well and slash across the back and sides with a sharp knife about half an inch apart, rub LeRoy salt and pepper over it and place in a dripping pan with one small cup of water. Put one tablespoonful of butter in the water and baste often.

BAKED FISH, STUFFED.

Make a dressing with half a loaf of stale bread chopped fine, add tablespoonful of butter, one-half tablespoonful of LeRoy salt, one teaspoonful of pepper and one of sage. Then add one egg and one small onion, chopped fine, moisten with milk or milk and water. Stuff and sew up the fish and prepare the outside the same as for baked blue or white fish.

FRIED BLUE FISH.

Wash the fish well and roll in fine cracker or bread crumbs. Season with LeRoy salt and pepper. Have ready a frying pan or griddle large enough to fry the fish without cutting up. After it is browned on both sides cover and set back where it will cook slowly for one hour. Fry in suet. After it is done garnish with parsley.

FRIED HALIBUT OR SMALL FISH.

Dip in eggs and roll in cracker or bread crumbs, and fry in suet or cottaline.

When you are cooking fish do not leave it lying in the pot in which it has fried, after it is done; it will absorb the fat, and the delicate flavor will be destroyed. Be sure that it is done, and then remove it at once to a platter. People who say they cannot eat fish on account of its oily, indigestible qualtities, do not know that in many cases it is not the fish that is to be blamed lor this, but the careless cook who allows it to spoil after it is cooked.

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SHELL FISH.

FRIED OVSTERS.

Select large and plump oysters, spread on a towel and season with LeRoy salt and pepper. Roll in fine cracker crumbs, dip in beaten egg and roll again in the crumbs. Put two or three layers of the oysters in a frying basket and plunge into a kettle of hot lard or drippings. Cook for one and a half minutes. Drain and serve immediately. Remember the fat must be so hot that blue smoke rises from the center. If allowed to stand after frying, oysters spoil very quickly.

MRS. HEADY.

SCALLOPED OYSTERS.

Crush and roll Boston crackers. Putalayer in a buttered dish and moisten with the liquor and milk warmed. Put on this a layer of oysters and season with LeRoy salt and pepper, and lay small bits of butter upon them. Then another layer of moistened crumbs, another of oysters and so on until the dish is full. Let the top layer be of crumbs thicker than the rest. Beat an egg into the milk you pour over them, stick bits of butter thickly over it, cover the dish and bake half an hour. Remove the cover and brown by setting upon the upper grating of the oven.

MARION HARLAND.

STEWED OVSTERS.

Fifty oysters, two tablespoonfuls of butter, one tablespoonful of flour, two gills of cream. Cook the oysters with a few blades of mace in a sauce pan until the edges curl. Stir smoothly the butter and flour and cook with the liquor of the oysters. Then add the oysters and cream. Let it simmer a few minutes. Do not let it boil after the cream is added.

OYSTER PIE.

Fifty oysters drained from the liquor, one hard boiled egg,

two tablespoonfuls of butter, one-third cup of bread crumbs, crumbled fine. Season to taste with LeRoy salt and pepper and powdered mace. Line sides of a dish with pie crust, but not the bottom. To each layer of the oysters add some of the mixture. Continue till the dish is full. Cover with crust and bake half an hour in a good oven.

OYSTER OMELETTE.

Beat three eggs separately, add by degrees one-half gill of cream. Season with LeRoy salt and pepper, add the whites of the eggs well beaten. Have ready one-half dozen oysters cut in half or chopped. Put it into a sauce pan to heat, with one tablespoonful of butter. Pour eggs into it, drop the oysters on evenly, fry a light brown, then set in the oven to brown, or turn as an ordinary omelette.

OYSTER PATTIES.

Cut with a biscuit cutter puff paste rolled three-quarters of an inch thick. Cut a smaller sized one, dip in hot water and cut half way down in the center of the large one, bake half an hour. When done take off the cut top, take out any heavy part and fill with oyster filling. For the filling, let one pint of milk come to a boil, thicken with a smooth paste made of a piece of butter the size of an egg, mixed with one tablespoonful of flour. Stir until it thickens, then add the oysters, which season with cayenne pepper and LeRoy salt. Cook only a few minutes.

Note—Sweet breads and chicken prepared in the same way make a nice filling.

PUFF-PASTE.

One pint of flour, one-half pound of butter, one egg, well beaten, use yolk only, one gill of ice-water, then mix the flour, a tablespoonful of butter, the beaten egg and ice-water into a paste with a wooden spoon. Flour your pastry board and roll out your crust very thin. Put the rest of the butter, when you have washed it, in the center of this sheet, in a flat

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cake. Turn the four corners of the paste over it, and roll out carefully, not to break the paste. Should it give way, flour the spot, that it may not stick to the roller. When very thin sprinkle lightly with flour, fold up and roll out four times more. Set in a cool place for an hour, roll out again, and cut into tartlet-shells or top crust for pies. The bottom crust of pies may often be made of plainer pastry than the upper.

CLAM CHOWDER.

Wash twenty-five clams perfectly clean and boil in a kettle until they open easily, when they should be taken out. Chop the clams and mix with them three slices of salt pork, previously fried and chopped. Slice one large onion on the bottom of the pot in which you are going to cook it, slice or chop six raw potatoes. Add some cracker crumbs, place in layers in the following order: Onion, clams, potatoes and cracker crumbs; the last named on top. Season with LeRoy salt and pepper. Pour in the water in which the clams were boiled, adding enough water to cover the chowder and cook until the potatoes are done.

FRIED CLAMS.

Chop the clams fine, season with pepper and LeRoy salt, dredge with flour enough to make them hold together and fry in butter or lard.

CLAMS ON TOAST.

Brown a sufficient quantity of bread, and butter each slice. Boil enough clams to allow three or four to each slice of bread. Strain the liquor the clams are boiled in, and to each teacup of clam broth add an equal quantity of hot water, thicken slightly with flour made into a paste with butter, season it with pepper and LeRoy salt to taste. Pour enough of it over the toast to soften it. Then lay the clams on the toast. Serve on hot plates.

MEATS.

ROAST BEEF.

The best pieces for roasting are the sirloin and rib pieces. The meat should have the bone removed by the butcher and skewered. If boiling water is dashed over the meat when first put in the oven it will prevent the escape of the juices. Baste frequently with salt and water at first, afterwards with the drippings. Season with LeRoy salt and pepper. If you like your meat rare, allow fifteen minutes to a pound; if you prefer it well done allow longer time. For the gravy, skim the drippings, add a teacup of boiling water, thicken with a tablespoonful of flour made smooth with cold water, boil up once and turn into a gravy boat. Serve with mustard or horse radish.

ROAST BEEF WITH YORKSHIRE PUDDING.

Instead of the directions above, put the beef to roast upon a grating; never roast meat without a rack in the pan. Sticks laid across the bottom of a dripping pan will answer. Three-quarters of an hour before the meat is done mix the pudding and pour into the pan. If there is much fat in the pan, drain it off. Leave just enough to prevent batter from sticking to the bottom. Let the dripping from the beef fall upon the pudding while baking. When both are done cut the pudding in squares and lay around the meat on the platter.

RECIPE FOR PUDDING.

One pint of milk, four eggs (whites and yolks beaten separately, two cups of flour, one teaspoonful of soda dissolved in hot water and stirred into the milk, two teaspoonfuls of cream tartar, one teaspoonful of LeRoy salt.

BEEF STEAK.

Have the steak three-quarters of an inch thick, wipe with

a cloth, lay on a buttered gridiron over a clear fire, turning often. Cook about twelve minutes, if the fire is good. Rub a hot platter with a raw onion, lay on the steak, salt and pepper both sides, and butter the upper side liberally, cover with another platter, let it stand five minutes to draw out the juices of the meat.

BEEF STEAK AND ONIONS.

Prepare the steak as directed. While it is broiling, chop three or four onions, put in a pan with beef dripping or butter. Cook them till they are done and begin to brown. Lay the onions on the steak. Cover and let stand five or six minutes, then serve.

Note—Steak should never be fried. It is indigestible. If not convenient to use a gridiron, rub a little butter upon the bottom of a hot clean frying pan, set over a bright fire and turn frequently.

BEEF HASH.

To two parts cold roast or boiled corned beef put one of mashed potatoes, a little pepper, LeRoy salt, milk and melted butter, turn into a frying pan, stir until heated through. Let a brown crust form on the under side, turn into a flat dish with the brown side uppermost.

BEEF PIE.

Mince some roast, or corned beef, season to taste and spread a layer in the bottom of a pudding dish, cover this with a layer of mashed potato, stick bits of butter over it, then another of meat and so on till ready for the crust. To a large cup full of mashed potato add two tablespoonfuls of melted butter, one well beaten egg, two cups of milk, beat all together until very light. Work in enough flour to roll out (not too stiff), add to the meat and potato in the dish a gravy made of warm water, milk, butter and catsup, add cold gravy remaining from roast and cover the pie with a thick crust, cutting a slit in the middle.

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CRUST FOR MEAT PIES.

One quart of flour, three tablespoonfuls of lard, two and one-half cups of milk, one teaspoonful of soda dissolved in hot water and stirred into the milk, two tablespoonfuls of cream tartar sifted into the flour, one teaspoonful of LeRoy salt. Work lightly and do not get too stiff.

TO CORN BEEF.

Five gallons of water, one gallon of LeRoy salt, four ounces of saltpetre, one and one-half pounds of brown sugar, boil ten minutes. When cold pour over the beef. Rub each piece of beef with LeRoy salt mixed with one-tenth part of saltpetre until the salt lies dry upon the surface. In twenty-four hours repeat this process. Put away another day before putting in the pickle.

BOILED CORNED BEEF.

Wash the beef in several waters to remove the outside salt. Put into a pot and cover with cold water. Cut up a lemon and put with the meat to boil. Allow twenty minutes to a pound. When done drain and serve with drawn butter.

ROAST MUTTON.

The leg is best boiled unless the mutton is very tender. To roast, wash the meat well and dry with a cloth. Put meat in the dripping pan and dash over it a cup of boiling water. Allow about twelve minutes to the pound. Baste often at first with LeRoy salt and water, afterward with the gravy. If it browns too fast cover with a sheet of white paper.

Roast lamb in the same manner, but not so long. Skim the gravy and thicken slightly with browned flour. Serve with current jelly.

MUTTON CHOPS.

Trim off fat and skin, dip each in beaten egg, roll in pounded cracker and fry in hot lard or dripping. If the fat is unsalted, salt the chops before rolling in the egg. Serve dry and hot.

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VEAL LOAF.

Three pounds of chopped veal, one slice of salt pork, all chopped fine, six or eight rolled crackers, butter size of an egg, two eggs, two tablespoonfuls of LeRoy salt, two of pepper, two of sage, mix thoroughly, pack lightly in a dish, cover with cracker crumbs, and place over it bits of butter. Bake in a slow oven two hours.

Mrs. Heady.

VEAL LOAF NO. 2.

To each pound of chopped veal allow one well beaten egg, the crumbs of three soda crackers, a little grated nutmeg, two tablespoonfuls of water, and one tablespoonful of melted butter, LeRoy salt and pepper to taste. Bake in a moderate oven until well done. Good warm or cold.

Hamburg steak proportioned and prepared in the same way makes a nice tea dish.

Mrs. Talbot.

VEAL CUTLETS.

Dip in beaten egg after sprinkling a little pepper and LeRoy salt over them. Then roll in cracker crumbs and fry in hot dripping or lard. If butter or dripping add a little boiling water to the gravy when the meat is dished. Thicken with browned flour. Boil up once and put in gravy boat.

Note-Veal requires more cooking than other meats.



POULTRY.

TIMELY SUGGESTIONS.

Good Housekeeping says: If housekeepers everywhere would start and maintain a crusade against the sale of undrawn poultry in the markets or by farmers, it would work a most wholesome hygenic reform. It is a vicious practice. an abuse, in fact, that the people have endured as they have endured many other abuses, because there is no remedy except in concerted action or legislation. It is impossible to keep undrawn poultry even a few hours, without the beginning of putrefaction from the effect of the gasses from the undigested food in the "crop" and intestines. The longer it is kept, the more of the poison goes into the flesh, and in the majority of cases the poultry that reaches the kitchen from the market is actually unfit for food. Housekeepers could well afford to pay a larger price to have the poultry dressed immediately upon being killed, they pay for much weight that is thrown away, as it is, besides having left a mass of poisoned flesh. It is urged that some people prefer the flavor of undressed poultry, but that fact only makes the matter more alarming, since it indicates that we are cultivating a taste for putrid meat. Can we not have a reform?

Poultry should never be eaten in less than six or eight hours after it is killed, but it should be picked and drawn as soon as possible.

ROAST TURKEY.

Singe by holding the bird over a blazing paper. After drawing the turkey wash in water in which a teaspoonful of soda has been dissolved. Rinse in clean water. Stew the giblets with a small piece of salt pork until tender. Put in a chopping bowl with a little fried sausage, chop fine. Dip as much bread as will be needed for filling the bird in the water in which the giblets were boiled. Season with LeRoy

salt, pepper, sage, and parsley. Chop all together. Stuff the craw with this and tie a string tightly about the neck to prevent the escape of the stuffing. Fill the body of the turkey and sew it up with strong thread. With a short skewer fasten the legs together at the joint where the feet were cut off. Be careful to cut in the joint. Run the skewer into the bone of the tail and tie firmly with a long piece of twine. Take a longer skewer and run through the wings, fastening them firmly to the sides of the bird. With another short skewer fasten the skin of the neck on the backbone. Place the bird on its breast and draw the strings with which the legs are tied around the skewers in the wings and neck, pass them across the back three times and tie very tightly. following these directions you will have the bird in good shape. Season with LeRov salt and white pepper. Place on the rack in a double dripping pan with a teacup of hot water. Allow two hours for a turkey weighing eight pounds, and ten minutes for each additional pound. If the turkev is fat skim the drippings before making the gravy. thicken with browned flour made smooth with cold water. add hot water, boil up once and pour into the gravy boat. Serve with cranberry sauce.

ROAST GOOSE.

Stuff the goose with a potato dressing. Take six potatoes boiled and mashed fine and light, one tablespoonful LeRoy salt, one teaspoonful of pepper, one of sage, two tablespoonfuls of onion juice, two of butter. Truss as in directions for turkey, dredge with salt and pepper, and put in double dripper, bake two hours for an eight pound goose. Make gravy same as for turkey, leave the cover off the pan and let the fat fry for half an hour, take out the bird, turn off the fat and put boiling water in the dripper and cover. Serve with apple sauce.

ROAST DUCK.

Prepare the same as roast goose. Ducks do not require

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as much roasting as chickens or turkeys. Serve with current jelly.

ROAST CHICKEN.

Clean the chicken and stuff with a dressing as follows: take stale bread (the soft part) and break up in fine crumbs. add one tablespoonful of LeRoy salt, one teaspoonful of pepper, one teaspoonful of chopped parsley, one-half teaspoonful of powdered sage, one of Summer savory, large piece of butter, mix, dredge the chicken with salt, place on the rack in double dripper, put in enough hot water to cover the pan, renew the water in the pan if necessary, and roast one hour for a chicken weighing three pounds. Gravy: put the heart, liver, gizzard and neck on to boil in two pints of water, boil down to one-half a pint, when tender chop fine, return to pan, season with LeRov salt and pepper and thicken with flour made smooth with cold water, simmer twenty minutes. Take up the chicken on hot platter, take out the rack, skim off the fat and add a cup of water, scrape everything from the bottom of the pan, let it boil up and turn into the made gravy, let it boil up once and pour into the gravy boat. Serve.

PRESSED CHICKEN.

Take a large chicken, boil in very little water. When done take the meat from the bone, remove the skin, chop and season. Press into a large bowl, add the liquor and put on a weight. When cold cut in slices and serve with sliced lemons or cucumber pickles.

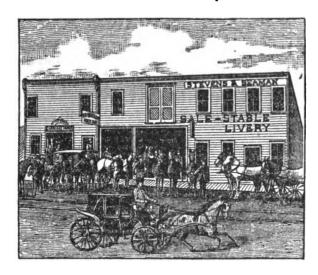
Mrs. Parker.

FRIED CHICKEN.

Cut a young chicken in small pieces, after washing wipe dry, season with LeRoy salt and pepper, and roll in flour. Have a kettle of lard or dripping smoking hot, put in the chicken and cook until brown, drain and serve on a hot dish with a garnish of parsley.

CHICKEN PIE.

Take a pair of chickens, not too young, that have been



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carefully dressed; remove all the fat and skin, and the tendons from the drumsticks. Place in a saucepan, cover with boiling water and allow them to simmer gently for about two hours. keeping them tightly covered during the entire time. Remove the chickens from the fire, and add to the liquor in the saucepan a pint of milk; thicken with two tablespoonfuls of flour creamed with one of butter, season with a very little cavenne pepper, some onion juice and LeRoy salt, and when thoroughly cooked and just before removing from the fire add the well beaten volks of two eggs. Pour over the chicken, which should previously have been cut into pieces and placed in a deep earthenware pie dish. When both sauce and chicken are quite cold place over all a rich cover of good paste, making an incision in the center for the steam to escape; ornament prettily, brush over with the white of an egg and bake in a moderately hot oven. When the paste is cooked the pie will he done.

For the crust—Sift a level teaspoonful of LeRoy salt, with one pound of flour, chop through the flour, three tablespoonfuls of lard and butter, equal parts, and then lightly rub all together with the hands until the ingredients are so thoroughly mixed as to have the appearance of meal. Stir with them enough cold water to make a pastry that can be rolled out. Cut the crust an inch larger than the dish and fold under the edges, cut a slit in the middle of the crust that the steam may escape. Bake in a moderately hot oven one hour.

CHICKEN POT PIE.

Cut up a large fowl and half a pound of salt pork, cover with boiling water. When it comes to a boil skim and simmer slowly till tender. Season with pepper, the pork will salt it sufficiently. Make a rich biscuit crust, roll out, cut in oblong pieces and drop into the boiling chicken, cover closely and boil thirty minutes. If the cover is removed before the crust is done it will be heavy. Put the chicken and crust on a platter, thicken the gravy and pour over it.

Note-Veal or lamb may be substituted for the chicken.

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CREAMED CHICKEN.

Select tender fowls, dress and joint them, place in baking pan, LeRoy salt and pepper, cover with rich sweet milk and bake in a moderate oven about an hour. When the milk is cooked away the chicken will be done. Excellent.

Everts.

DRAWN BUTTER.

Two teaspoonfuls of flour, one and one-half ounce of butter, one teacupful of hot water or milk, a little LeRoy salt, put the flour and salt in a bowl, and add a little at a time of the water or milk, working it very smooth as you go on, put into a tin cup or saucepan, and set in a vessel of boiling water. As it warms stir, and when it has boiled a minute or more, add the butter by degrees, stirring all the time until it is entirely melted and incorporated with the flour and water. Boil one minute. Mix with milk when used for puddings, with water for meats or fish.

OYSTER SAUCE.

One pint of oysters, half a lemon, two tablespoonfuls of butter, one tablespoonful of flour. one teacupful of milk or cream, stew the oysters in their own liquor five minutes and add the milk. When this boils, strain the liquor and return to the saucepan, thicken with the flour after wetting with cold water, add the butter and the cayenne, boil one minute, squeeze in the lemon juice and stir thoroughly.

MINT SAUCE FOR ROAST LAMB.

Two tablespoonfuls of green mint chopped fine, one tablespoonful powdered sugar, one-half a teaspoonful of cider vinegar, chop the mint, put the sugar and vinegar in a sauce boat, and stir in the mint. Let it stand in a cool place for fifteen minutes before sending to table.

CRANBERRY SAUCE.

Wash and pick one quart of cranberries and put into a saucepan with a teacupful of water. Stew slowly, stirring often until they are as thick as marmalade. They require

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one and one-half hours to cook. When done sweeten with white sugar, put in a mould and set aside to get cold, or strain the pulp through a colander or sieve into a mould wet with cold water. When firm turn into a glass dish. To be eaten with roast turkey, game and roast duck.

CROQUETTES.

Care and practice are required for successfully making croquettes. The meat must be chopped fine, all the ingredients thoroughly mixed, and the mixture be as moist as possible without spoiling the shape. Croquettes are formed in pear, round and cylindrical shapes. The last is the best, as the croquettes can be "moister" in this form than in the two others. In shaping croquettes handle very gently. Avoid pressing as that forces the particles apart. After the croquettes have been rolled in cracker crumbs, have some beaten eggs, slightly salted, in a deep plate, hold the croquette in the left hand and with a brush or the right hand cover it with the egg, then roll in the crumbs. Place a few at a time in a frying basket (they should not touch each other) and plunge into boiling fat. Cook till a rich brown. It will take about a minute and a half. Take up and lay on brown paper in a warm pan.

MOULDED CHICKEN.

After boiling a chicken in as little water as possible, until the meat falls from the bones, pick off the meat, chop very fine and season with LeRoy salt and pepper. Put some slices of hard boiled eggs in sides and bottom of a mould, next a layer of chicken, then more egg and so on, until the mould is nearly full. Boil down water in which the chicken was boiled until there is left a cupful. Season well and pour over chicken. It will sink in and form a jelly round it. Let it stand over night on ice. To be sliced for the table. Garnish with celery.

CHICKEN CROQUETEES, NO. 1.

Mince chicken, take one-quarter as much bread crumbs as you have meat, one beaten egg to each cup of milk, moisten



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crumbs and chicken with gravy, season with LeRoy salt, pepper and parsley. The yolks of two hard boiled eggs rubbed fine, added to the meat, mix well together, rolls in oval balls and fry.

CHICKEN CROQUETTES, NO. 2.

Chop the chicken, mix with same quantity of mashed potatoes, make into cones, when cold dip in eggs and roll in cracker crumbs and fry a light brown.

Mrs. Smith.

HAM CROQUETTES, NO. 1.

One cup of finely chopped cooked ham, one cup of bread crumbs, two mashed potatoes, one tablespoonful of butter. three eggs, beat ham, two eggs, butter and pepper into the potatoes, shape into balls, dip into the other egg, well beaten, again into the crumbs, and fry in hot lard.

HAM CROQUETTES, NO. 2.

Chop boiled ham very fine, add one egg, beaten light, to each cup of ham, stir in a very little flour, season with LeRoy salt and pepper, beat all together, make into balls and roll in bread crumbs and fry in butter.

Mrs. Neri Pine.

RICE CROQUETTES, NO. 1.

Boil one cup of rice until done, when cold shape in the cones and dip in egg and roll in cracker crumbs (season the rice while cooking with LeRoy salt) fry in hot suet and serve with syrup, or butter and sugar.

Mrs. Smith.

RICE CROQUETTES, NO. 2.

One large cupful of cooked rice, half a cupful of milk, one egg, one tablespoonful of sugar, one of butter, half a teaspoonful of LeRoy salt, and a slight grating of nutmeg, put the milk on to boil, and add rice and seasoning. When it boils up add the egg, well beaten, stir one minute, then take off and cool. When cold shape and roll in egg and crumbs, as directed. Serve very hot. Any flavoring can be substituted for the nutmeg.

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POTATO CROQUETTES.

Pare, boil and mash six good sized potatoes, and one tablespoonful of butter, two-thirds of a cup of hot cream or milk, the whites of two eggs, well beaten, LeRoy salt and pepper to taste. If you wish use a slight grating of nutmeg or a teaspoonful of lemon juice. Let the mixture cool slightly then shape, roll in egg and cracker crumbs and fry.

LOBSTER CROQUETTES.

Chop very fine the meat of a two pound lobster. Take also two tablespoonfuls of butter, enough water or cream to make very moist, one egg, LeRoy salt and pepper to taste and half a tablespoonful of flour. Cook butter and flour together till they bubble, add the cream or water (about a scant half cupful), then the lobster and seasoning, and when hot, the egg, well beaten. Set away to cool. Shape, dip in egg and cracker crumbs, and fry as usual.

VEAL CROQUETTES.

Take one pint of well cooked veal, mince fine and season with LeRov salt, pepper, onion juice and lemon juice, put one-half pint of milk into a frying pan and place on the stove. Beat three tablespoonfuls of butter and two tablespoonfuls of flour together, and stir into milk when it begins to boil. When the sauce is thick add the seasoned yeal and cook three minutes. Beat the three eggs together and pour half of them over the meat, stir well, pour the mixture into a meat plate and set away to chill. When chilled form into shape and roll gently on a board sprinkled with bread crumbs. Turn the remainder of the beaten egg into a soup plate, and drop the croquettes one at a time into this. Pour the egg over the croquettes with a spoon until well covered, then roll in the crumbs. When they are all breaded place into a frying basket and plunge into a kettle of very hot fat. Cook two minutes, drain on brown paper, serve at once. They should not be crowded in the basket so that they will touch.

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FRICANDEAU.

Any cold meat, finely minced, can be used. Season with chopped onion, LeRoy salt and pepper, add parsley and bread crumbs, moisten with an egg, mix well and roll in balls. Dip in flour and fry. Serve with a thickened brown gravy.

OTHER CROQUETTES.

Veal, mutton, lamb, beef and turkey can be prepared in the same manner as chicken.

Very dry, tough meat is not suitable for croquettes. Tender roasted pieces give the finest flavor.

FRITTER BATTER.

One pint of flour, one-half pint of milk, one tablespoonful of salad oil or butter, one teaspoonful of LeRoy salt, two eggs, (beat the eggs light,) add the milk and salt to them. Pour half of this mixture on the flour, and when beaten light add the remainder of the oil. Fry in boiling fat. Sprinkle with sugar and serve on a hot dish. This batter is nice for all kinds of fritters.

CHICKEN FRITTERS.

Cut cold roast or boiled chicken, or any kind of tender cold meat, in small pieces and put in a dish. Season with LeRoy salt, pepper and the juice of a lemon. Let the meat stand an hour, then make a fritter batter after the directions above and stir the meat into it. Drop by the spoonful into the boiling fat and fry brown. Drain and serve immediately.

APPLE FRITTERS.

Pare and core the apples, cut in slices one-third of an inch thick, dip in the batter and fry six minutes in boiling fat. Serve in a hot dish. The apples may be sprinkled with sugar and a little nutmeg before being fried.

OYSTER FRITTERS.

One pint of oysters, two eggs, one pint of flour, one teaspoonful of LeRoy salt, one tablespoonful of butter, enough water with the oyster liquor to make a scant half pint. Drain and chop the oysters, add the water and salt to the liquor, pour part of this on the flour, when smooth add the remainder, add the butter and the eggs well beaten. Stir the oysters into the batter. Drop small spoonfuls into the boiling fat and fry until brown. Drain and serve hot.

CLAM FRITTERS.

Drain and chop one pint of clams and season with LeRoy salt and pepper. In making the batter use a heaping pint of flour because the clam liquor thins the batter. Stir the clams into the batter and fry in boiling fat.

POTATO FRITTERS.

One pint of boiled and mashed potato, one-half a cupful of hot milk, three tablespoonfuls of butter, three of sugar, two eggs, a little nutmeg, one teaspoonful of LeRoy salt. Add butter, milk, sugar, and seasoning to the potato, the eggs last, well beaten, stir until smooth and light. Spread one-half an inch deep on a buttered dish and set away to cool. When cold cut into squares, dip in beaten egg and in bread crumbs, and fry brown in boiling fat. Serve immediately.



PATTIES.

CREAM FOR PATTIES.

One-half pint of cream, one large teaspoonful of flour, LeRoy salt and pepper, let the cream come to a boil, make the flour smooth with a little cold milk and stir into the boiling cream, season.

This cream is suitable for all kinds of patties.

CHICKEN PATTIES.

One pint of cold chicken, cut into dice, one-half of the cream prepared as above, boil three minutes. One teaspoonful of onion juice may be added. Fill the shells and serve.

VEAL PATTIES.

To one pint of veal cut into dice, add one-half pint of the pattie cream and a teaspoonful of lemon juice, cook until very hot, fill the shells and serve. The crust for patties may be made after the puff paste recipe given elsewhere.

LOBSTER PATTIES.

One pint of lobster cut into dice, a little cayenne pepper, one-eighth of a teaspoonful of mustard, one-half of the pattie cream, heat, fill the shells and serve.

OVSTER PATTIES.

Line pattie pans with puff paste and bake in a quick oven. Let oysters come to a boil. Season well with LeRoy salt, cayenne pepper and a little mace. Fry the patties and set in the oven and brown slightly.

MEAT PATTIES.

One teacup of any kind of lean cold chopped meat, one teacup of bread crumbs, one well beaten egg, one-half teacup of milk, LeRoy salt and pepper to taste. Drop by spoonfuls on well greased pan and fry brown. Mrs. Page Talbott.

TO PREPARE KIDNEYS.

Split the kidneys and remove all fat and cords, let soak

for two or three hours in cold water, one teaspoonful of LeRoy salt to the quart, wipe from the brine, cut into slices and put to cook in one quart of cold water. Boil until done. The water by this time should be nearly boiled away. To the kidney stir in two tablespoonfuls of butter, one of vinegar, a little pinch of ground cloves, pepper and LeRoy salt to taste, stew the kidneys in this liquor until the kidneys have absorbed the liquor, being careful not to burn. Serve with hot mashed sweet potatoes.

SWEETBREADS.

Sweetbreads are found in calves and lambs. The throat sweetbread is found below the throat. The heart sweetbread lies near the heart. It is round in form, smooth and firm. To clean them pull off the tough skin, lay them in cold water for ten minutes. They must always be boiled twenty minutes no matter what the mode of cooking is to be.

BREADED SWEETBREADS.

Split the sweetbread, season with LeRoy salt and pepper, dip in beaten egg and cracker crumbs. Fry in hot lard, serve with tomato sauce.

SANDWICHES.

Whether for traveling, picnics or social entertainments, there is nothing more wholesome and inviting than dainty sandwiches. In making them do not use bread that has been baked less than twenty-four hours. Home-made bread is always better for this purpose. Cut off all crusts, slice very thin with a sharp knife, and spread with good butter and with whatever filling is desired. In the spring of the year, water-cress sandwiches are much liked by many for luncheon and are very easily made.

WATER-CRESS SANDWICHES.

Wash the water-cress thoroughly, then dry in a cloth so no particle of moisture remains, and remove all stems, cut in small pieces and season with LeRoy salt. Place these between thin slices of buttered bread and press together.

LETTUCE SANDWICHES.

Lettuce, when tender and crisp, makes a delicious filling for sandwiches. Wash the small leaves, dry well and lay one or two leaves, as the case may be, on a slice of buttered bread, spread with salad dressing and lay it on the other slice of bread.

SALAD DRESSING.

Three eggs beaten lightly, two tablespoonfuls of sugar, one large tablespoonful of butter, one dessertspoonful of flour wet in vinegar, one-half teaspoonful of LeRoy salt, one-half cupful vinegar. Boil until it thickens and is smooth, stirring constantly.

CELERY SANDWICHES.

When celery is in the market, an excellent filling for sandwiches can be made from it. Chop very fine several heads of nice celery and mix with salad dressing so that it can be easily spread between sandwiches. Made from this rule they are particularly nice for traveling, as they keep fresh for three or four days when kept in a small tin box.

EGG SANDWICHES.

Boil hard, several fresh eggs, plunge into cold water to cool, then remove the shells and chop the whites fine, mash the yolks, adding a little LeRoy salt, mustard and vinegar to make a dressing. Mix through the whites of the eggs and spread between sandwiches.

CHICKEN SANDWICHES.

Chop cold chicken very fine, heat some rich cream and mix with it, season with LeRoy salt and spread between sandwiches.

VEAL SANDWICHES.

Chop cold veal and mix with salad dressing, then spread between slices of bread as you would for any filling.

SWEET SANDWICHES.

Spread thin slices of buttered bread with strawberry or raspberry jam and cut in fancy shapes. These are especially nice for children's parties.

WALNUT SANDWICHES.

Chop English walnuts very fine, and mix with melted butter or whipped cream so they can be spread easily on bread

PEANUT SANDWICHES.

For an evening company or a picnic party, secure a pound of fresh roasted peanuts. remove the shells and red skin, then chop very fine, or what is better, put into a bag and pound into paste. Mix with salad dressing, the recipe for which is given below, and spread between slices of bread.

SALAD DRESSING.

Three eggs beaten light, one tablespoonful of butter, one dessertspoonful of LeRoy salt, one dessertspoonful of mustard,

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one-half a salt spoonful of cayenne pepper, one-half cupful of vinegar. Cook until it thickens.

HAM SANDWICHES.

Chop cold boiled lean ham very fine, and mix with it a dressing made of a third of a cupful of melted butter, a dessertspoonful of mustard, a teaspoonful of LeRoy salt, a pinch of red pepper, and the yolks of two hard boiled eggs rubbed smooth.

TONGUE SANDWICHES.

Chop cold boiled tongue, and mix with any salad dressing to spread between sandwiches.

LAMB SANDWICHES.

Mince cold lamb fine, moisten with warm cream and add a little LeRoy salt, then spread between thin buttered slices of bread.

ONION SANDWICHES.

Slice the onion thin, pour over it boiling water, let it stand a few minutes, turn off the water and pour over them cold water, drain, put between slices of bread well buttered, and season with LeRoy salt and pepper.

SALAD DRESSING.

One egg, two teaspoonfuls of sugar, one teaspoonful of made mustard, LeRoy salt, pepper, four tablespoonfuls of vinegar, one tablespoonful of butter (small). Do not put in salt or pepper until the rest are cooked.

All sandwiches should be wrapped in a wet towel to keep them moist. They can be cut in all sorts of fancy shapes, such as hearts, squares, oblongs, ovals, triangles, diamonds and stars.

Lettuce and cress sandwiches should not be made until a short time before using, as their crispness is gone if they stand long.

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SALADS.

MAYONNAISE DRESSING.

One-half tablespoonful of mustard, one-half tablespoonful of sugar, a dash of cayenne pepper, one-half teaspoonful of LeRoy salt, one and one-half yolks of uncooked eggs, the juice of one-quarter of a lemon, one-eighth of a cupful of vinegar, one-half pint of oil, one-half cupful of whipped cream, beat the yolks and dry ingredients until they are very light and thick with a Dover beater of small size. Set the bowl in which the dressing is made in a pan of ice water. Add a few drops of oil at a time until it becomes thick, then add the oil more rapidly. When it is very thick add a little vinegar. When all the oil and vinegar are used it should be very thick. Then add the lemon juice and whipped cream and place on ice until wanted. The cream may be omitted. Spinach green mixed with the dressing will give it a green color. Chopped parsley may be added also.

SALAD DRESSING WITHOUT OIL.

The yolks of two uncooked eggs, one-half tablespoonful of LeRoy salt, one-half of sugar, one-half teaspoonful of mustard, one-quarter of a cupful of clarified chicken fat, one-eighth of a cupful of vinegar, the juice of a quarter of a lemon, a speck of cayenne pepper. Directions the same as for mayonnaise.

PLAIN SALAD DRESSING.

Put in a saucepan a piece of butter the size of a walnut, one egg, one teaspoonful of made mustard, two of sugar, four tablespoonfuls of vinegar, cook all together until thick. After taking from the fire season with LeRoy salt and pepper.

CHICKEN SALAD.

Two quarts of cold chicken shredded, season with four

tablespoonfuls of vinegar, two of oil, one tablespoonful of LeRoy salt, one half teaspoonful of pepper. Set in cold place three hours, then cut into small pieces, one quart of white celery put on the ice till time to serve, mix chicken and celery together, add the mayonnaise dressing, arrange in a salad bowl and pour the dressing over it. It will require twice the quantity given in the mayonnaise recipe. Garnish with celery leaves or have a jelly border and arrange the salad in it. Turkey can be used instead of chicken, but it is not so nice. The fowl is juicier if allowed to cool in the water in which it is cooked.

CHICKEN SALAD NO. 2.

Meat from one chicken, equal parts of celery and cabbage, chop chicken and shave the cabbage fine, cut the celery into small pieces and mix with the cream salad dressing.

Mrs. Smith.

CABBAGE SALAD.

One-half of a large cabbage chopped fine, (chopped celery improves it). one cup of melted butter, one cup of vinegar, two tablespoonfuls of sugar, two tablespoonfuls of mustard, four eggs, two hard boiled and two used raw, LeRoy salt and pepper to taste. Boil the above over the top of a teakettle and add one cup of sweet cream after it is cool, use the whites of the hard boiled eggs chopped fine, garnishing with celery leaves or parsley.

Mrs. John Bloomer.

CABBAGE SALAD.

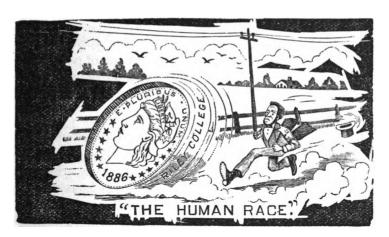
One-half of a head of cabbage, one large or two small onions, two sprigs of parsley, chop all together, not very fine, and mix well with salad dressing made as follows: (cream salad dressing) two-thirds of a cup of vinegar, three tablespoonfuls of sugar, one tablespoonful of LeRoy salt (small), one teaspoonful of pepper, one teaspoonful of mustard, one tablespoonful of butter, two eggs, one-half cup of milk, one-half cup of whipped cream. Place vinegar, salt, pepper, mustard, butter and sugar on the stove in a granite

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dish. Beat the eggs and milk together, and when the vinegar boils, pour it slowly into the eggs and milk, beat hard all the time, place it all back on the stove and let thicken, being careful not to let it burn. After it is cold add the whipped cream.

This dressing is nice for any kind of salad excepting fish or oyster salad.

Mrs. Smith.

POTATO SALAD.

Six large potatoes, two heads of celery, two onions cut into dice, and mix with cream salad dressing.

POTATO'SALAD.

Six medium sized potatoes cut into dice shape, two hard boiled eggs cut into small pieces, one head of celery cut into small pieces, season with LeRoy salt and cayenne pepper, mix lightly with a silver fork, add three tablespoonfuls of olive oil stirred lightly, set away for two or three hours on ice. Before placing on the table chop a bunch of parsley and mix with the salad and cover with a teacupful of mayonnaise dressing.

Mrs. Neri Pine.

LETTUCE SALAD.

Arrange on individual dishes, delicate leaves of lettuce, place on this slices of cold hard boiled eggs and dip over each the following cold cream dressing: Beat to a cream the yolks of two eggs, a scant teacupful of thick cream, two tablespoonfuls of white sugar, three of vinegar, a dash of LeRoy salt and mustard.

S. K. Baird.

VEGETABLE SALAD.

Eight large cold boiled potatoes, three cold boiled turnips, four cold boiled red beets, one cold boiled carrot. Cut the above in dice. Chop separately four heads of fresh celery, three onions, one solid head of cabbage (medium size). Place in salad bowl alternate layers of the different vegetables with a slight sprinkling of LeRoy salt and pour over the whole a mayonnaise dressing.

Mrs. S. K. Baird.

BEET SALAD.

Two teacupfuls of beets cooked and chopped, one teacupful of celery, cut fine, mix and stir through them one tablespoonful of vinegar. Dressing: Yolk of one hard boiled egg, one teaspoonful of mustard, one heaped teaspoonful of sugar, one teaspoonful of flour. Mash the yolk of egg until like flour, stir it with the flour, sugar, mustard and one-half teaspoonful of LeRoy salt. Turn over this one-third of a teacupful of cold water and cook in a double boiler until it thickens. Then add one-half of a teacup of butter and stir smooth. Use sufficient vinegar to make it as sour as one likes. Whip light the yolk of one raw egg and stir into it one-half a teacupful of sweet cream. Turn the dressing over the salad and add last the egg and cream stirred through with a fork. This dressing is good for any salad.

TOMATO SALAD.

Remove the skin by pouring boiling water over them. Let them get very cold, arrange them nicely on a salad dish, dress them with the mayonnaise and serve with birds, game and poultry.

CELERY SALAD.

Cut six heads of celery into pieces in a salad bowl, mix the yolk of one egg, one teaspoonful of mustard, a little LeRoy salt and pepper, the juice of one lemon and two tablespoonfuls of water. Beat all together, pour in the olive oil drop by drop, then add a small tablespoonful of hot water, and pour over the celery.

EGG SALAD.

Take as many eggs as are needed and boil half an hour, take out the yolks carefully, chop the white very fine, arrange lettuce leaves or cress on a dish, making nests of the whites of the eggs and put one yolk in each nest. Sprinkle mayonnaise dressing over the whole.

LOBSTER SALAD.

Take meat from shell, chop fine, rub smooth the yolks of

four hard boiled eggs, add four tablespoonfuls of salad oil or melted butter, one tablespoonful of dry mustard, one teaspoonful of black pepper, chopped celery or cabbage.

Mrs. Heady.

MAYONNAISE DRESSING NO. 2.

The yolks of two eggs, one heaping teaspoonful of LeRoy salt, mustard, sugar and a dash of cayenne, four tablespoonful of olive oil, one of butter, one of vinegar. Set over a kettle of boiling water, stir until it begins to thicken, take from the fire and stir until cool.

Mrs. Neri Pine.



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Cook Book Chreekale Folling Hammie in a ser a restate for a big and 2 cups sugar, 4 inste. milier, melt over fire, not extrantic cort. Spread Knich contract 100% butter, 2 & sugar, 4 eggs. I will had raising, sofwer to King I will

VEGETABLES.

BOILED POTATOES.

Peel the potatoes and throw them into cold water for fifteen minutes, if old let them stand two hours, drain, cover with boiling water, put on the lid and boil slowly until soft enough to admit a fork. This will take about thirty minutes. The moment they are tender drain off every drop of water, sprinkle with LeRoy salt and stand them to dry on the back of the range, giving them an occasional shake. The result will be a dry mealy potato.

MASHED POTATO.

Pare and boil as directed and mash fine and light, season with LeRoy salt and butter. Beat well, then add boiling milk and beat as you would for cake.

POTATO PUFF.

Two cups cold mashed potatoes, stir in two tablespoonfuls of melted butter, beat to a cream, add two well beaten eggs, one cup of milk, pour into a deep dish and bake in a quick oven.

Mrs. Heady.

FRENCH POTATOES.

One pint of hot boiled potatoes, one-half cup of cream, two tablespoonfuls of butter, the whites of four eggs and yolk of one, LeRoy salt and pepper to taste. Beat the potatoes light and fine, add the seasoning, milk and butter, lastly the whites of the eggs beaten to a stiff froth, turn into a buttered dish, smooth with a knife and brush over with the yolk of an egg which has been well beaten. Brown quickly and serve. It will brown in ten minutes.

POTATOES WITH ROAST BEEF.

Pare the potatoes and put in the double dripping pan and roast with the beef. They will bake in an hour.

FRIED POTATOES.

Pare small potatoes, quarter them lengthwise, cook in the frying basket in boiling fatten minutes, drain and sprinkle with LeRoy salt. Serve hot with chops or beef steak.

FRIED POTATOES WITH ONION.

Put into the frying pan three tablespoonfuls of butter, one of chopped onion, and when they turn yellow add the potatoes, seasoned with LeRoy salt and pepper, stir with a fork, when hot add one tablespoonful of chopped parsley, cook two minutes. Serve immediately.

Note—An economical and appetizing way to cook very small new potatoes is to first wash and scrape them well, boil them, and the instant they are done drain off the water, dry them off, and then in the kettle right with them, make a milk gravy. This is a nice dish for breakfast or supper.

STEWED POTATOES.

One quart of cold boiled potatoes cut into dice pieces, one and one-half pints of milk, one tablespoonful of parsley, one of flour, two of butter, LeRoy salt and pepper, put the milk over in the sauce pan, rub the butter and flour smooth and add to it, put in the potatoes seasoned with salt and pepper, let it boil ten minutes, add the parsley, boil two minutes longer and serve hot.

ESCALOPED POTATOES.

Cut in very thin slices one quart of raw potatoes, season with LeRoy salt and pepper, butter a dish and cover the bottom with a layer of cream sauce, add a layer of potatoes, sprinkle with chopped parsley and moisten with sauce. Continue this until all the material is used. Have the last layer of cream sauce. Cover the dish with fine bread crumbs, put a tablespoonful of butter in bits on the top and cook twenty minutes. It may be varied by used chopped ham or any kind of meat.

SWEET POTATOES.

Wash and put in a kettle and cover with boiling water. Sweet potatoes require from forty-five to fifty-five minutes to boil and one and one-quarter hours to bake. If the water boils away until the kettle is nearly dry they will be finer and sweeter.

FRIED SWEET POTATOES.

Cut cold cooked potatoes in slices and fry in hot fat or butter.

POTATO PANCAKES.

Boil six medium size potatoes in salt water until thoroughly cooked, mash them and set aside to cool, then add three well beaten eggs, a quart of milk and flour enough to make a pancake batter. Bake quickly on a well greased griddle and serve very hot.

MASHED SWEET POTATOES, SOUTHERN STYLE

Boil six good size sweet potatoes. Remove the skin and mash fine, adding one tablespoonful of butter, half a teaspoonful of LeRoy salt and two teaspoonfuls of sugar. Beat until quite light. Put into a baking dish, smooth, and brush the top with milk, and bake in a moderate oven until brown. These should be served with small wafers as a separate course.

MACARONI.

Break and wash the maccaroni and boil in salted water slowly two hours. Pour off the water, drain and serve with one-half pint of cream sauce.

MACCARONI WITH CHEESE.

Prepare as above, turn into a buttered dish, mix one-half a cupful of grated cheese and the same of bread crumbs, sprinkle over the macaroni, put in the oven and brown. It will take about twenty minutes.

MACARONI WITH TOMATO SAUCE.

Boil in salted water twenty-five minutes, pour off the water, drain and pour over it tomato sauce.

VERMICELLI.

One and one-half package of vermicelli. Put on the back of stove and simmer two hours. Drain off the water. Take one pint of canned tomatoes, heat and strain, thicken with one tablespoonful of flour, season with LeRoy salt, pepper and butter size of an egg. Turn over the vermicelli and serve hot with cheese straws.

Mrs. Neri Pine.

FRIED GREEN TOMATOES.

Wash, cut in slices, season with LeRoy salt and pepper, roll in bread crumbs and fry in hot fat.

ESCALOPED TOMATOES.

One pint of tomatoes, one pint of bread crumbs, three tablespoonfuls of butter, one of sugar, one (scant) of LeRoy salt, one-quarter of a teaspoonful of pepper. Put a layer of tomato in a buttered dish, season with LeRoy salt and pepper and bits of butter, next a layer of crumbs, continue until all is used, having the last layer crumbs and butter. Bake one hour. If canned tomatoes are used bake one-half an hour.

STEWED PARSNIPS.

Place a few slices of salt pork in a granite kettle. Into that slice three or four good size parsnips, season with LeRoy salt and pepper, cover well with water and let cook slowly for three-quarters of an hour. Then slice into the above four or five large potatoes and let all cook for half an hour. When ready to take off put in a piece of butter the size of an egg.

BOILED ONIONS.

Peel and wash the onions and put in a granite kettle. Cover with boiling water, turn off the water two or three times, replenish with boiling water. When done pour off the water and season with LeRoy salt, pepper and butter, or serve with cream sauce.

FRIED ONIONS.

Peel, wash and cut in thin slices and cover with boiling

water a few minutes and let them simmer. Pour off water, drain and fry in hot fat.

PARSNIP BALLS.

Mash one pint of boiled parsnips, season with LeRoy salt, pepper and butter, a little cream, cook until it bubbles, add an egg, and when cool make into balls, dip into egg and then into crumbs, put into a frying basket and plunge into boiling fat.

ASPARAGUS.

Tie in bundles, wash and boil rapidly in salted water thirty minutes. Put it in water just sufficient to boil it. Season with butter and pepper and serve on buttered toast, or serve with a cream sauce.

MINCED CABBAGE.

Drain boiled cabbage, chop fine, put two tablespoonfuls of butter and one of flour in a frying pan, when hot put in the cabbage and season with LeRoy salt, pepper and vinegar, if you like it, and cook eight or ten minutes, stirring all the time. When done heap on a dish and serve.

MINCED SPINACH.

Boil the spinach in salted water until tender, drain in a colander and chop fine, season with LeRoy salt and pepper, make smooth one tablespoonful of flour with two of butter, put in a frying pan, and when hot add the spinach. Let it cook five minutes, pour in one-half a cupful of cream and stir three minutes. Arrange in a hot dish and serve.

CAULIFLOWER WITH DRAWN BUTTER.

Take off the green leaves and stalk of the cauliflower, wash and cook in boiling water half an hour, turn off the water, add one pint of milk and one of boiling water and one tablespoonful of LeRoy salt. Simmer half an hour, take up with a skimmer and serve with drawn butter.

STEWED CELERY.

Wash and scrape the tender white celery, cut in pieces two

inches long, cover with boiling water and simmer gently for half an hour, season with LeRoy salt, drain off the water and serve with cream sauce.

FRIED EGG PLANT.

Cut the plant in slices one-third of an inch thick, pare and place in a flat dish, cover with boiling water salted, let it stand one hour, drain, pepper the slices, dip in beaten eggs and bread crumbs and fry in boiling fat eight or ten minutes. The slices will be soft and moist when done.

NEW BEDFORD CORN PUDDING.

Twelve ears of corn, four eggs, one and one-half pints of milk, one teaspoonful of LeRoy salt, four tablespoonfuls of sugar, grate the corn, beat the eggs with a spoon and mix the ingredients together, butter a dish and pour the mixture into it. Bake slowly two hours and serve hot.

PICKLED BEETS.

Cut boiled beets in slices, put in an earthen jar, to every beet put one slice of onion, one tablespoonful of grated horse radish, six cloves, and vinegar enough to cover. They will not keep more than a week.

BOILED BEETS.

Wash, but do not cut with a knife or they will bleed, boil two hours, when done rub off the skins, cut up if large, season with butter (generous piece), LeRoy salt and pepper.

GREEN PEAS.

Shell and lay in cold water for a short time, put over in boiling water, let them cook for twenty or thirty minutes, drain, put a large piece of butter in the dish and season to taste. If not young and fresh a little white sugar improves them.

Mrs. A. M. Dewey.

GREEN BEANS.

String them, cut very small, wash, put into boiling water and cook two or three hours, season with LeRoy salt and pepper, let them boil dry, and turn one pint of milk or cream over them, make smooth two tablespoonfuls of flour, four of butter, let it boil up and serve.

SUCCOTASH.

Take one-third more of green corn cut from the cob than shelled kidney beans, cook the beans in boiling water until nearly tender and then add the corn. Stew until the water is nearly boiled off them, then add seasoning with a large piece of butter, LeRoy salt and pepper.

SUMMER SQUASH.

Wash and cut up in pieces, take ont the seeds and lay in cold water. Cook until tender, drain well, press out all the water, mash, season with butter, LeRoy salt and pepper, set in the oven a few minutes to heat. The squash may be boiled in a bag.

WINTER SQUASH.

Cut in pieces with a hatchet, scrape out the inside, boil, steam or bake it. When done scrape from the skin. Season with butter, LeRoy salt and pepper.

GREEN CORN OYSTERS.

One pint of grated corn, one teacup of flour, one-half cup of sweet milk, one teaspoonful of LeRoy salt, one-half teaspoonful of pepper, one-half teaspoonful of soda, two eggs. Stir well and fry as oysters.

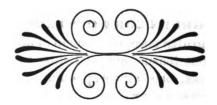
Mrs. Bunn.

CREAM SAUCE.

One cupful of milk, one teaspoonful of flour, one tablespoonful of butter, LeRoy salt and pepper, put the butter in a frying pan and when hot, but not brown, add the flour and stir until smooth, gradually add the milk, let it boil up once. This is nice to cut cold boiled potatoes into and let them just heat through. They are then creamed potatoes. It answers as a sauce for vegetables, omelets, fish, sweetbreads, or anything that requires a white sauce. Cream in place of butter is very nice.

TOMATO SAUCE.

One quart of canned tomatoes, two tablespoonfuls of butter, two of flour, eight cloves and a slice of onion, cook the tomatoes, onions and cloves ten minutes. Heat the butter and add the flour, stir over the fire until smooth and brown and stir into the tomatoes, cook two minutes, season with LeRoy salt and pepper, and rub through a strainer fine enough to keep back the seeds. This sauce is nice for fish, meat and macaroni.



Strawbery Creams (000) Out in a basin I cup jule hor water 1/2 teax pronue sai. 1/2 cup butter when boiling work in 1/2 cupt from unit 2 moth. Cool beat in me at a time fine eggs. I preac. into finger forms on time and basse in a griek oven until as in no use a reather where ea. in nen cort cut open in tops so as to five with Ewerence muiped crawi una itraw

PIE.

PASTRY.

One cup of lard, three cups of pastry flour, a little LeRoy salt. Sift the flour, add the salt, and rub in the shortening. Use enough ice water to hold all together, handling as little as possible. Roll from you. One-third the quantity given is enough for one pie.

MRS. ALEXANDER'S MINCE PIE-1867.

Two pounds lean beef, two pounds suet, six pounds juicy apples, six pounds raisins, one quart Maderia wine, one pint French brandy; sugar and spice to taste.

MINCE PIE.

One pound of currants, one pound of Sultana raisins, one-half pound of mixed peel (orange, lemon and citron), also peel of lemon grated, one nutmeg, two teaspoonfuls of mixed spice, one-half teaspoonful of LeRoy salt, one quart Muscatel wine, one tumblerful of brandy, one pound of beef suet, one-quarter of a pound of sharp apples, one pound of dark brown sugar.

The easiest way to prepare spices for Christmas cooking is to buy one ounce of cloves, cinnamon, ginger and allspice and one-half ounce of mace.

Louise Bunn.

WASHINGTON PIE.

Three tablespoonfuls of melted butter, one egg, one cup of sweet milk, two of flour, one of sugar, and three teaspoonfuls of baking powder. Bake in layers, put raspberry jam between; serve with whipped cream. Mrs. C. Moore.

LEMON PIE.

Two lemons, one cup of sugar, two tablespoonfuls of flour, five tablespoonfuls of water.

Mrs. Heady.

LEMON CREAM PIE.

One cup of sugar, one tablespoonful of butter, one egg, the juice and grated rind of one lemon, one teacup of boiling water, one tablespoonful of corn starch dissolved in cold water. Pour boiling water over it and stir altogether.

Mrs. Heady.

CRANBERRY PIE.

One quart of berries chopped, three cups of sugar, three teaspoonfuls of corn starch, two-thirds of a cup of boiling water. This makes three pies.

Mrs. Heady.

CREAM PIE.

Cover a granite pie pan with pastry crust and bake. Just before serving whip one pint of cream, flavor with vanilla and sweeten to taste.

Mrs. Greene.

RHUBARB PIE.

Skin the stalks, cut in one inch lengths, fill the crust with the fruit, sweeten with one cup of sugar, place bits of butter on it, dredge a little flour over all and bake three-quarters of an hour in a slow oven.

RHUBARB PIE, NO. 2.

The same as above with the addition of raisins to the rhubard. To be eaten cold.

APPLE PIE.

Pare, core and quarter ripe apples (Greenings and Spitzenburgs are the best), line the pie tin, put in the fruit, cover with sugar, bits of butter, nutmeg, or any spice preferred. Cover with crust and bake. This is a delicious pie if the crust is dainty and good.

Mary D. Greene.

MARLBOROUGH PIE.

Pare and grate three cups of tart apples, beat the yolks of six eggs well with the apple, season with nutmeg, sweeten to taste, beat with this one quart of milk; lastly add the whites of the eggs beaten to a stiff froth, fill your pan, bake without cover.

APPLE PIE WITH CREAM.

Pare, core and quarter the apple, cover the pie tin with good pastry crust, lay the apples in and put over them a little butter, add a little water, cover the pie and bake; when done remove the upper crust and pour over the apples one cup of sweet cream, sweetened and flavored. This is very dainty.

M. D. G.

PUMPKIN PIE.

Pare and cut in small pieces and scrape out the pulp and seeds. Put in a kettle with half a cup of water. Set on the back of the stove and cook slowly until the juice will keep it from sticking to the bottom of the kettle. Remove to the front and cook until soft and dry. Strain through a colander. Take one cup of pumpkin, scant pint of boiled milk, one egg, one-half cup sugar, a pinch of LeRoy salt, cinnamon and nutmeg to taste, add ginger if you choose. Cover a pie tin with good crust and bake three-quarters of an hour.

HUCKLEBERRY PIE.

Wash and pick over the berries, cover a pie plate with good crust, fill with the berries, cover with sugar, a little butter and one tablespoonful of brandy or wine; sprinkle a little flour over all. Cover, cut a slit in the crust for steam to escape, bake twenty to thirty minutes. Mrs.W.O.Bunn.

CHERRY PIE.

Line pie pan with a good crust. Fill with ripe cherries, cover with sugar, if very sour put in a cupful, sprinkle a little flour over, cover and bake. Peaches make delicious pies, but do not require so much sugar, and needs a little water for the juice. Follow the same directions for all kinds of berry pies.

COCOANUT CUSTARD PIE.

Beat two eggs and one-half cup of sugar till light, add one pint of milk, one cup of cocoanut, a little nutmeg and pinch of LeRoy salt. Pour into a covered pie pan and bake in a quick oven half an hour.

CUSTARD PIE.

Beat the whites of four eggs till light with a pinch of Le-Roy salt, beat the yolks and one cup of sugar together, add one quart of milk and the whites of the eggs last, grate one-half a nutmeg over it. Put into covered tins and bake in a quick oven till the custard is set but not watery.

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PUDDINGS.

A bag that is used for boiling pudding should be made of thick, cotton cloth, and previous to filling it with a pudding it should be wrung out of hot water, spread with butter and floured on the inside. Do not fill it entirely with the pudding, as it will swell when boiling. Have an old plate at the bottom of the kettle in which you boil the pudding to keep the bag from sticking to it and burning. The water should boil when the pudding is put in and in the course of a few minutes turn the bag over or else the pudding will settle and be heavy. The pot should boil without any cessasion and there should be sufficient water to cover the pudding all the time it is boiling. Keep a tea kettle of hot water to fill up the pot as the water boils away. To turn out the pudding. dip the bag into cold water for a minute and it will slip out easily. When puddings are baked, raisins or other kinds of fruit should not be put in till they have been in the oven long enough to thicken so they will not sink to the bottom. If dredged with flour previous to adding them they will be less liable to fall to the bottom.

HASTY PUDDING.

This pudding is very improperly named as it takes a long time to cook it well. Wet up sifted Indian meal with cold water to make a thick batter, stir it into a pot of boiling water gradually. Boil it an hour, then add dry Indian meal gradually till it becomes so thick that the pudding stick will remain stationary in the centre of the pot taking care not to get it too stiff or lumpy; add LeRoy salt to the taste. Boil it over a very moderate fire and stir it frequently so that it will not burn to the bottom of the pot and have a disagreeable taste. If it is to be eaten without frying, it will boil sufficiently in an hour and a half. It will require more boiling if it is to be fried. Before removing

from the fire stir in half a pint of wheat flour to make it adhere so that it can be fried well. When it has scalded in, turn the pudding into pans about two inches deep. It must remain till cold before it can be fried. Cut it into slices half an inch thick, flour the slices and fry them till brown in a good deal of fat. It should be very hot when the pudding is put in or it will not brown.

INDIAN PUDDING.

One quart new milk, one gill of Indian meal, two tablespoonfuls flour, three eggs, sweeten with sugar and molasses, one tablespoonful ginger, one-half teaspoonful soda, a little LeRoy salt. Put two-thirds of the milk in a double boiler, and when boiling hot stir in the meal and let it boil up, add butter size of an egg, flour, sugar, molasses, remainder of the milk and soda and eggs well beaten. Bake in a buttered dish one hour.

Mrs. A. M. Dewey.

GRAHAM PUDDING.

Two and one-half cups Graham flour, one cup of milk, one cup molasses, one cup currants or seeded raisins, two small teaspoonfuls soda, and pinch of LeRoy salt. Steam two hours. Serve with lemon or wine sauce.

GRAHAM PUDDING, NO. 2.

One and one-half cups Graham flour, one cup of molasses, one egg, one teaspoon soda, one-half cup melted butter, one cup sweet milk, two teaspoonfuls cinnamon, one-half teaspoonful cloves. one teaspoonful allspice, one-half nutmeg, one cup of raisins.

SAUCE FOR PUDDING.

One-half cup butter, one cup sugar, cream together. Break in an egg, beat all together, add one-half cup hot water, slice in a lemon, set over tea kettle, steam twenty minutes.

Mrs. Heady.

PUFF PUDDING.

One coffee cup flour, one pint of milk, four eggs, butter

the size of a walnut, pinch of LeRoy salt. Serve v hard sauce.

Serve with a Mrs. Bunn.

CHOCOLATE PUDDING.

One pint stale bread crumbs, one quart milk, two eggs, one-half teaspoonful of LeRoy salt, one-half teaspoonful ground cinnamon, three tablespoonfuls sugar, two ounces Huyler's chocolate grated. Put the bread, milk, cinnamon and chocolate in a bowl and soak two or three hours, beat together the eggs, sugar and salt, mash the soaked bread with a spoon, add egg mixture to the bread and milk. Pour in a pudding dish and bake in a slow oven for forty minutes. Serve with egg sauce or vanilla cream sauce. Mrs. Bunn.

WHORTLEBERRY PUDDING.

One pint of molasses, one tablespoonful LeRoy salt, one teaspoonful soda, three pints whortleberries. Boil three hours. Serve with sauce made in the following manner: One teaspoonful powdered sugar, one half cup of butter, one egg, two teaspoonfuls boiling water, one teaspoonful brandy, beat the butter to a cream, add very slowly the sugar and brandy, beat in the yolk of the egg and when perfectly creamy add the whites beaten to a froth, add the water and stir very carefully.

Mrs. Bunn.

ENGLISH PLUM PUDDING.

Ten eggs, six pounds raisins, two pounds suet, candied orange and lemon peel and citron, spices to taste, two pounds of sugar, one quart bread crumbs, one cup hot



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water, one cup molasses, flour to make very stiff, pinch of LeRey salt, one pint of brandy.

Mrs. Mary Stuart.

· SUET PUDDING.

One cup suet chopped fine, one cup molasses, one cup raisins, seeded and chopped, one cup hot water, two cups flour or more if needed to make the consistency of fruit cake, two or three eggs, if you choose. Steam two hours.

Aunt Kate.

HANNIE'S SUET PUDDING.

One and one-fourth cups of suet chopped very fine, one cup of molasses, two tablespoonfuls of brown sugar, one-half cup of boiling water, one teaspoonful of soda, two cups of raisins, a little candied lemon or orange, two and a half cups of flour, spices to taste, a pinch of LeRoy salt. Sauce: Put a large piece of butter in a bowl over a tea kettle, stir in two tablespoonfuls of flour, then add boiling water until the right consistency, one cup of sugar and flavor to taste.

STEAMED PUDDING.

Two cups of sweet milk, one cup of fruit, three cups of flour, piece of butter the size of an egg, one teaspoonful of soda, two of cream tartar, two eggs, one teacup of sugar. Steam one hour and serve with sauce.

ORANGE PUDDING.

Four sweet oranges cut small, one quart of milk, one cup of sugar, two tablespoonfuls of corn starch wet with cold milk, the yolks of three eggs thoroughly beaten. Boil until as thick as custard and when cold pour over the oranges. Make a meringue of the whites of three eggs, one small cup of sugar, spread on top pudding and sliced oranges and brown in oven.

Mrs. Arthur.

ORANGE PUDDING.

One quart of milk, three or four eggs, one cup of sugar, a little butter, three teaspoonfuls of corn starch. Cook in a farina pail. After the custard is cold cut up three tart oranges and stir in, beat the whites of two eggs (saved from the

above) and stir in custard. Do not put the oranges in till an hour before using, as it makes it too thin. A little cream stirred in is good.

Nell.

RICE PUDDING WITHOUT EGGS.

Wash thoroughly in several waters, two heaping tablespoonfuls of rice. Pouring on boiling water and drain twice. Add one pint of rich milk, a piece of butter the size of a walnut, and sugar and spice to taste. Stir once or twice in the oven before the top hardens.

LEMON RICE PUDDING.

One cup of rice, yolks of two eggs, one quart of milk, a little LeRoy salt, butter the size of an egg, eight tablespoonfuls of sugar. Boil the rice in milk till soft, then add the above ingredients. Put in a dish, smooth and put on icing of the whites of the eggs, a little sugar and lemon juice. Put in oven and let brown.

STRAWBERRY PUDDING.

One egg, a little LeRoy salt, one and a half cups of flour, one teaspoonful of Cleveland's baking powder, milk enough to make a batter. Steam one and one-quarter hours. When done cut in slices, spread with butter and sugar creamed, then add berries.

CHATEAUX SAUCE.

In a granite basin beat the yolks of three eggs very light with half a cupful of powdered sugar, and, still beating steadily, pour in slowly a small cupful of boiling water; set on the fire, beat until the whole is foaming, and then add half a wine-glassful of Rhine wine or hard cider and half a lemon, juice and rind. This is one of the finest sauces known, being especially satisfactory with floating island and every kind of baked, cakelike pudding. It should never be made in atin basin.

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TAPIOCA CREAM.

Soak one cup tapioca one hour, then put in a farina kettle with milk to cover, let it cook until transparent. Have one quart of boiling milk, turn it into the tapioca, and when cold add five eggs beaten separately, one cup sugar and one table-spoonful vanilla. To be eaten cold.

Mrs. McKean.

TAPIOCA PUDDING.

Three tablespoonfuls of tapioca soaked over night in water, one quart milk, pinch LeRoy salt, three eggs, one cup of sugar, flavor. Put milk in pan, let it come to a boil, then throw in tapioca. Stir in eggs and sugar and bake.

BREAD PUDDING.

One egg well beaten, add one pint milk, a little LeRoy salt, two tablespoonfuls sugar, flavor with vanilla. Put in a dish two slices of bread one inch thick, broken in pieces. Pour milk and eggs over bread, adding pieces of butter for top. Bake in a quick oven fifteen minutes. Serve immediately.

COTTAGE PUDDING.

One egg, one cup sugar, one cup sweet milk, two tablespoonfuls melted butter, two cups flour, one teaspoonful soda, one teaspoonful cream tartar; steam half an hour.

Mrs. Heady.

CORN MEAL PUDDING.

One pint corn meal, two eggs, one cup suet chopped fine, one cup currants, one and one-half cups sour milk, one teaspoonful soda, pinch of LeRoy salt. Boil or steam three hours.

Mrs. Heady.

An excellent pudding is made of tart apples stewed, and then put in layers with fine cracker or bread crumbs. While the apples are still hot, stir sugar and a little butter in with them. This should be baked for half an hour. A little sweet cream is a great addition, but it is good without any sauce.

AMERICAN CREAM.

Put one-half box of Cooper's gelatine to soak by sprinkling it on top of a quart of sweet milk, in a tin bucket. Let it soak two hours, then set the bucket in a kettle of hot water over the fire. Beat the yolks and whites of four eggs separately, and stir into each four tablespoonfuls of sugar. When the milk and gelatine are scalded, add the yolks and sugar, stirring all the time. As soon as it thickens pour in the whites and sugar, beating all the time. Add one tablespoonful of vanilla. Pour into moulds wet with milk or water and let it harden by placing on ice. Avoid cooking long enough to curdle. Serve with sweetened cream.

Mrs. Chas. Moore.

A delicious hard sauce for a pudding is made of one cup of sugar, half a cup of butter; beat together until like cream, add the whites of two eggs, beat well, and then put in a tablespoonful of brandy and a little nutmeg.

HARD SAUCE.

One-half cup of butter well beaten; stir in slowly one cup of fine sugar, and beat to a cream. Pile on a plate and grate over a little nutmeg. Keep cool.

LEMON SAUCE.

Three-fourths cup of sugar, one-half cup of butter, one egg, the juice and half the grated rind of one lemon, one teaspoonful of nutmeg, and one-half cup of boiling water. Cream the butter and sugar and beat in the egg, whipped light, the lemon and nutmeg. Beat hard, then add the water, put into a tin pail and set within the uncovered top of the tea kettle, which must boil, until the sauce is very hot, but not boiling. Stir constantly.

WINE SAUCE.

Three-quarters cup butter beaten to a cream, then add two cups powdered sugar. Beat well and stir in one tablespoonful cornstarch wet in one-half cup cold water. Cook until thick, then add one-half cup wine or brandy. Vanisia Cook Book

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CAKE.

OUEEN CAKE.

One pound of flour, one pound of white sugar, one-half pound of butter, one pound of currants, one-half pint of cream, four eggs, a teaspoonful of soda, spice to taste.

Leave out the currants and it makes a nice plain cake.

Mrs. A. M. Dewey.

MRS. D. SCHUNEMAN'S CUP CAKE, (1838).

Two coffee cups of sugar, one of butter; one of cream, three of flour, four eggs, one small nutmeg, one teaspoonful of soda.

MISS E. ADAM'S MADISON CAKE (1837).

Two pounds of flour, two pounds of sugar, two pounds of raisins, one ounce of citron, two pounds of currants, one and one-half pounds of butter, one pint of cream, twelve eggs, two nutmegs, cloves to taste, two teaspoonfuls of soda. Very nice without the fruit.

SWEET CREAM CAKE.

Break two eggs into a teacup, fill the cup with sweet cream, one cup of sugar, one cup of flour, a teaspoonful of cream of tartar, one-half teaspoonful of soda, a little LeRoy salt, flavor to taste and beat thoroughly. This will make one loaf.

Miss Mary Doane.

LOAF CAKE.

Two cups of sugar, one-half cup of butter, one cup of milk, three cups of flour, three eggs, two teaspoonfuls cream tartar, one teaspoonful of soda and one of vanilla.

Mrs. Smith.

SIMPLE SPONGE CAKE.

Two eggs, three tablespoonfuls of sweet milk, two-thirds of a cup of sugar, one cup of flour, one teaspoonful of lemon extract, one pinch of LeRoy salt.

Mrs. Smith.

BREAD CAKE (1850).

Four cups bread dough, one cup of butter, two eggs, two cups of sugar, one teaspoonful of soda, one cup of raisins, spice to taste, let it rise and bake in a slow oven.

Mrs. A. M. Dewev.

POUND CAKE.

One pound of sugar, one pound of flour, three-quarters of a pound of butter, ten eggs and a half teaspoonful of soda.

AUNT KATE'S FRUIT CAKE.

One pound of flour, one pound of sugar, three-quarters of a pound of butter, four pounds of raisins, three pounds of currants, one-half pound of citron, nine eggs, one glass of brandy, one coffee cup of molasses, two ounces of spice cloves, cinnamon and nutmeg, one cup of hickory nuts. Bake three hours.

SPICE CAKE.

One cup of molasses, one cup of sugar, two-thirds of a cup of butter, three eggs, three cups of flour, one teaspoonful of soda, one teaspoonful of nutmeg, one and one-half teaspoonfuls of cinnamon, one teaspoonful of cloves.

Mrs. Keyes.

MOLASSES CAKE.

One cup of molasses, one-half cup of sugar, one-half cup of shortening, one cup of hot water, one teaspoonful of soda, one teaspoonful of LeRoy salt.

Mrs. Smith.

IMPERIAL CAKE.

One pound of flour, one pound of sugar, three-quarters of a pound of butter, nine eggs, one and one-half pounds of raisins, a half pound of citron, one and one-half pounds of almonds, one nutmeg, the rind and juice of a lemon. Blanch and chop the almonds, seed and chop the raisins, cut citron in small pieces and flour all the fruit before stirring in the cake. Bake in a slow oven.

Mrs. Bunn.

LAYER CAKE, NO. 1.

One and one-half cup of C sugar or one cup of granulated

sugar, one large tablespoonful of butter, the yolks of three eggs, the whites of two eggs, one and a half cups of sweet milk, two teaspoonfuls of Cleveland's baking powder, two cups of flour. Cream the butter and sugar, then add yolks and whites beaten separately, then the milk. Put the baking powder in flour and sift three or four times, then add flour, and flavor to suit.

LAYER CAKE, NO. 2.

One cup of sugar, one-quarter of a cup of butter, two eggs, one-half cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of soda, one and one-half cups of flour.

Sara.

BLACK CHOCOLATE CAKE.

Custard—one-half cup chocolate, yolk of one egg, one-half cup of milk. Cook the above until thick. One cup sugar, butter size of an egg, one egg, one and one-half cups flour, teaspoonful soda, one-half cup sour milk. When the custard is about cold, stir into the cake and bake in two layers Filling two cups of granulated sugar, dissolve in water and cook till it threads. Have the white of an egg beaten stiff, add the sugar, a little at a time, beating constantly. Beat until cold.

Normile Brothers.

Shoes!
Shoes!
Shoes!

Binghamton

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IVORY CAKE.

One-half cup butter, one and one-half cups sugar, two eggs, one cup sour milk, three cups flour, two cups raisins (seeded), teaspoonful cinnamon, one-half teaspoonful cloves, a little nutmeg, one teaspoonful soda. Bake one hour.

Polly.

BLACKBERRY CAKE.

One cup granulated sugar, three-fourths cup of butter and lard, three eggs, three tablespoonfuls buttermilk, one small teaspoonful soda, two cups sifted flour, one teaspoonful cloves and cinnamon, one cup canned berries. Bake in layers with frosting between.

Polly.

FEDERAL CAKE.

One pound flour, one pound sugar, one-half pound butter, four eggs, one cup sour milk, one glass of wine or brandy, one pound of raisins, one nutmeg, one teaspoonful of soda.

Mrs. Collier.

MADISON CAKE.

Two pounds flour, two pounds sugar, two pounds raisins, two pounds currants, one ounce citron, two nutmegs, one and one-half pounds butter, one pint milk, twelve eggs, two teaspoonfuls soda; cloves and cinnamon to taste.

Mrs. Dewey.

COMPOSITION CAKE.

One and three-fourths pounds flour, one and one-fourth pounds sugar, three-fourths pound butter, two or three pounds fruit, five eggs, one pint milk, one teaspoonful soda, spice to taste.

Mrs. Dewey.

LEMON SPONGE CAKE.

The weight of twelve eggs in granulated sugar and half the weight in flour; the grated rind of two lemons and the juice of one, a pinch of LeRoy salt to be put in the whites of the eggs before beating. Bake in a moderate oven fifty minutes. This quantity makes two loaves in bars. Mrs. Bunn.

Finest Kid Gloves in the City at Hirschmann Bros.

SPONGE CAKE.

Ten eggs, two and one-half cups of sugar, two and one-half cups of pastry flour, the juice and grated rind of one lemon; beat the yolks and sugar together until very light, add the lemon. Beat the whites to a stiff froth; stir the flour and this froth alternately into the beaten yolk and sugar. Have the batter about three inches deep in the pan, sprinkle with sugar and bake three-quarters of an hour in a moderate oven. If the batter is not so deep in the pan it will not take so long.

Mrs. Bunn.

AUNT KATE'S PORK CAKE.

One pound pork chopped fine. Add to it three cups boiling water, two cups molasses, three cups sugar, one table-spoon saleratus, one nutmeg, cloves, two pounds raisins or currants.

HICKORY NUT CAKE.

One cup sugar, one cup milk, two cups flour, two tablespoons baking powder (Cleveland's), two eggs, one tablespoon butter, one cup hickory nut meats, pinch of salt, flavor to taste.

CHOCOLATE CAKE.

One cup sugar, two eggs, one-third cup butter, one-half cup milk, one teaspoonful Cleveland baking powder, one and one-half cups flour.

For FILLING—One scant cup of milk, one egg, two tablespoonfuls melted chocolate, two tablespoonfuls butter, onehalf cup sugar.

Frosting for Cake—Reserve part of the white of the egg for the frosting, thicken with sugar, add one table-spoonful melted chocolate.

Mrs. Stanley.

ANGEL CAKE.

The whites of nine large eggs, one and one-fourth cups of granulated sugar, one cup of flour, one-half teaspoonful of cream tartar, a pinch of LeRoy salt. Separate whites of

Handsome Bronzes, Hall Lamps, &c., at Miner's.

eggs and add salt and cream tartar and beat until very stiff, stir in sugar thoroughly and flour very lightly, flavor to taste. Put in moderate oven at once. Bake from forty to sixty minutes. Invert pan to cool when cake is done. Denot grease tins.

Mrs. Bunn.

SUNSHINE CAKE.

The whites of eleven eggs and yolks of six, one and one-half cups granulated sugar, measured after sifting, one cup flour measured after sifting, one teaspoonful cream tartar, one teaspoonful of orange extract. Beat the whites to a stiff froth and gradually beat in the sugar. Beat the yolks in a similar manner and add to them the whites, sugar and flavor, finally stir in the flour, mix quickly and well. Bake fifty minutes in a slow oven, using a pan like that for angel cake.

Mrs. Bunn.

HERMITS.

Two cups light brown sugar, two-thirds cup butter, two eggs, one and one-half cup currants, one teaspoonful soda, one teaspoonful cinnamon, one teaspoonful nutmeg, flour to roll out soft and thin. Bake quickly.

Mrs. Heady.

DRIED APPLE CAKE.

One cup dried apples soaked over night, put them with a cup of molasses and simmer slowly till well cooked, when cold add one egg, one-half cup sugar, one-half cup butter, one-half cup milk, two and one-half cups flour, one teaspoonful soda, two teaspoonfuls cream tartar, spice to taste.

Mrs. Heady.

· HONEY CAKE (1864).

Two cups of honey, one cup of sugar, one large cup of butter, one-half cup of milk, one teaspoonful soda, two teaspoonfuls cream tartar. Mix pretty stiff. Mrs. Salisbury.

SNOW CAKE.

Whites of six eggs beaten to a froth, one cup butter, two

Elegant Millinery, newest styles, at Hirschmann Bros.

cups sugar, one cup sweet milk, two teaspoonfuls Cleveland baking powder mixed with two and one half cups flour. Flavor with almond extract.

Louise Bunn.

NOTE—When cake rises more in the centre than at the sides it is because it is put into too hot an oven or because too much flour has been used in the mixture.

LEMON SPONGE CAKE.

One cup of sugar, three eggs, the whites beaten stiff, one cup of flour, two tablespoonfuls of cold water, one teaspoonful of baking powder and a small teaspoonful of extract of lemon. Bake a light brown.

FRUIT CAKE.

One pound of flour, one pound of sugar, or one pint of molasses and a half pound of medium brown sugar, one pound of butter, three pounds of currants, three pounds of raisins, one-balf pound of citron, eight eggs, one wine glass of brandy, one wine glass of milk, one tablespoonful of mace, a little cinnamon and nutmeg.

Mrs. Lane Brooklyn.

CHOCOLATE CAKE.

Whites of three eggs, two cups of sugar, one cup of sweet milk, one large tablespoonful of butter, two cups of flour, two heaping teaspoonfuls of baking powder.

FILLING—One-qarter of a pound of Baker's chocolate, eight tablespoonfuls of sweet milk, the white of one egg beaten stiff, one and one-half cups of sugar and a little vanilla. Boil until it thickens.

HICKORY NUT CAKE.

One cup of meats broken, one and one-half cups of sugar, one-half cup of butter, two cups of flour, three-fourths of a cup of milk, two teaspoonfuls of baking powder, whites of four eggs well beaten. Add the meats last. Mrs. Heady.

Decorated Dishes in the Latest Designs at Miner's.

NUT CAKE.

Two cups of nuts, one cup of butter, one cup of sugar, one cup of milk, four eggs, two cups of flour and two teaspoonfuls of baking powder. Add a little spice.

FEDERAL CAKE.

One pound of sugar, one pound of flour, three-quarters of a pound of butter, one and one-half pounds of raisins, six eggs, one cup of sour cream, one teaspoonful of soda, one wine glass of brandy, and one grated nutmeg. Bake in a slow oven.

CITRON POUND CAKE.

One pound of sugar, one pound of flour, one pound of butter, one pound of eggs, one-half of a nutmeg grated, one wine glass of brandy and a pound of citron. Mix well and bake one hour in a slow oven.

FROSTING FOR CAKE.

The whites of two eggs, one cup of powdered sugar. Break the whites in a broad cold dish, throw in a little sugar on the eggs and beat with slow steady strokes with Dover beater or wire spoon. Add the sugar by degrees while beating until it is all used. Continue until it is smooth and firm. If not stiff enough add more sugar. If flavored with lemon juice allow more sugar. Pour on the center of the cake and spread with a knife dipped in cold water. Dry in the sun or in a moderate oven. To color the icing pink use cranberry juice. Lemon or orange rind grated and squeezed with a little of the juice through a cloth will color yellow. A little flour may be sprinkled over the cake before it is iced, if the surface is not smooth.

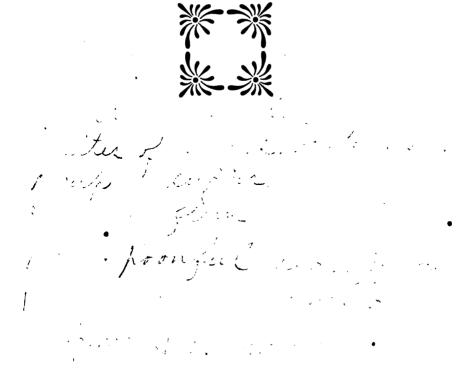
Note—To please children bake little cakes; frost them, and when dry dip a brush in yolk of egg and write a name or word.

BOILED FROSTING.

Put a teacupful of sugar, one-quarter of a cupful of water in a saucepan, stir until dissolved, then boil until it will spin a thread. Pour slowly into the whites of two eggs, beaten to a froth. Beat until thick and flavor to taste.

CHOCOLATE FROSTING.

Melt two tablespoonfuls of Huyler's chocolate in the oven or over the teakettle and add to the syrup before pouring it over the egg. Flavor with one teaspoonful of vanilla.



Chreola & Pudding Ins Row. Put two owners of choeolate into a double briler when melted add a pint of hot milk and half a cup of anyon. Ster until thoroughly mired then add a leaspron of vanilla monsten two table spronfule of con store h, add them to the milk; cook until smooth and think, how stir ! in the well, heaten yolks of from Beat the whiter of the eggs until very light but not stiff; add for tablespronficks of sugar and beat under slight want light then onen the purdoling, dust thickly with porrolered sugar, and stand the chick one a board, then in the over until a golden brown,

COOKIES.

(COUSIN ANN'S COOKIES 1842.)

Two coffee cups of sugar, one of butter, two eggs, one teaspoonful of soda, three tablespoonfuls of water, one-half a nutmeg. Mix rather stiff and roll thin. Four tablespoonfuls of sweet cream or the same of new milk is an improvement.

SUGAR COOKIES.

One cup of sugar, a little more than a half cup of butter, three tablespoonfuls of sweet milk, one teaspoonful of soda, one and one-half teaspoonfuls of cream tartar. Mix very soft and sift sugar over the top before baking.

Mrs. Keyes.

FRIED CAKES.

Two cups of butter milk, one cup of sour cream, two eggs, one coffee cup of sugar, two even teaspoonfuls of soda, LeRoy salt, cinnamon to taste. Mix very soft.

Mrs. Heady.

FRUIT COOKIES.

Two cups of sugar, one cup of butter, two cups of raisins, seeded and chopped fine, two tablespoonfuls of sour cream, two tablespoonfuls of cinnamon, two of mace, one teaspoonful of soda, flour sufficient to make a very soft dough, not stiff enough to roll out but drop on tins.

MOLASSES COOKIES.

One pint of molasses, one cup of lard or butter, one tablespoonful of ginger. Boil these together. While hot stir in four cups of flour, and let this cool; then add two eggs and a tablespoonful of soda. Mrs. Heady.

MOLASSES COOKIES.

One cup of molasses, one cup of sugar, two-thirds of a cup of butter, one egg, one teaspoonful of ginger, one-half a teaspoonful of alum, one and one-half teaspoonfuls of soda.

Dissolve the soda in two tablespoonfuls of boiling water. Dissolve the alum also in two tablespoonfuls of boiling water and mix soft.

Mrs. Keyes.

MOLASSES COOKIES.

One egg, one cup of molasses, one cup of sugar, one cup of lard and butter mixed, one-half cup of boiling water, one level tablespoonful of soda, one tablespoonful of ginger, flour enough to roll out without sticking.

Mrs. Smith.

SUGAR COOKIES.

One heaping cup of butter, one and one-half cups of sugar, two eggs, whites and yolks beaten separately, three table-spoonfuls of sour milk, one small teaspoonful of soda (dissolved), flour to make stiff. Season with nutmeg.

Mrs. Smith.

SPLENDID JUMBLES.

One-half cup of butter, one cup of sugar, two eggs, one-half cup of sour milk, one-half nutmeg, one teaspoonful of soda. Mix soft, drop on pan and sprinkle with sugar before baking.

GINGER DROP CAKES.

One cup of sugar, three eggs, one cup of butter, one cup of molasses. Mix in molasses one teaspoonful of ginger and three teaspoonfuls of soda. Add four and one-half cups of flour and drop in pan in small drops; they spread.

Mrs. Lantman.

WINE DROPS.

Two cups of sugar, two-thirds cup of molasses, one cup of butter and lard, two cups of currants, one cup of milk, two eggs, three teaspoonfuls of cloves, four teaspoonfuls of cinnamon, one teaspoonful of soda. Flour to make a stiff batter.

MOLASSES COOKIES WITHOUT SHORTENING.

Let one cup of molasses come to a boil, stir in a dessert spoonful of salaratus dissolved in water, and let it get cold.

See Miner's New Lines of China for 1897.

Beat one egg, one-half cup of sugar and one teaspoonful of ginger together, one tablespoonful of vinegar and a little LeRoy salt; mix all together and use as little flour as possible Miss Mary Doane.

FRIED CAKES.

Two caps of sugar, four eggs, one cup of milk, two tablesponfuls of butter, three teaspoonfuls of baking powder (Cleveland's), one teaspoonful of LeRoy-salt.

DOUGHNUTS.

One coffee cup of milk, one cup of bread sponge, one coffee cup of butter or dripping, two cups of sugar, two eggs and flour enough to roll out. Let it rise, cut into rings and boil in hot lard. Mrs. Dewey.

COUSIN ANN'S CRULLERS.

Two coffee cups of sugar, one-half cup of melted butter, one coffee cup of new milk, four eggs, flavor with nutmeg, two teaspoonfuls of Cleveland baking powder. enough to roll out.

MRS. BUNN'S CRULLERS.

Χ One cup of coffee sugar, one-half cup of butter, one and one-half cups of sweet milk, three eggs, four teaspoonfuls of Cleveland baking powder, pinch of LeRoy salt, flavor with nutmeg, flour enough to roll out. Cut in rings.

SAND COOKIES.

One cup of butter, one and one-half cups of sugar, two well beaten eggs, a half teaspoonful of soda, three teaspoonfuls of cold water, two teaspoonfuls of extract of vanilla. Mix with flour stiff enough to roll very thin. When on the tin ready for the oven wash over the top with the beaten white of an egg and sprinkle with granulated sugar.

SUGAR COOKIES.

One and one-half cups of butter, two cups of sugar, three

Choice Neckwear, Lace Collars, etc., at

Hirschmann Bros.

eggs, a half teaspoonful of soda, one teaspoonful of vanilla, flour enough to roll soft. Bake quickly in a hot oven.

JUMBLES.

Four eggs, three cups of sugar, one cup of butter, one teaspoonful of saleratus and a little nutmeg. Stir in flour until thick enough to roll. Will keep from September until April.



JELLY.

To Make Jelly.—Generally cut up the fruit into small bits and nearly cover with water. It will depend on the fruit whether more or less water should be used; with currents do not add so much, but with quinces you can put in enough to just cover the fruit. Cover the kettle and boil slowly until the fruit is broken to pieces. Put the fruit, juice and all. in a coarse bag, hanging the same in a warm place to allow the juice to drip. Toward the last of the dripping take two spoons and press very lightly on the sides of the bag to help the remaining juice through. Do not be too economical about getting out every bit of the juice, for the more vou squeeze it the cloudlier the jelly will be when finished. Measure the juice, and to every pint allow one pound of sugar. This is the general rule, but quince jelly is much more luscious if only three-quarters of a pound of sugar is allowed to every pound of juice. Put the juice on the fire, and after it begins to boil let it continue so for just twenty minutes. Do not cover the juice, and do not let it boil too hard. Skim frequently. At the same time you put the juice on, place the sugar in a pan in the oven to heat: stir it up frequently from the bottom. If you should happen to brown it a little on top it will not harm it. When the time of the boiling is up throw the sugar into the boiling juice, stirring constantly. It will hiss as it falls in, and melt at once. Let the jelly just come to a boil and dip out with a jelly dipper. Have ready a heated pitcher with a piece of cheese cloth wet with hot water over the top. Put each dipperful of the jelly through the strainer. It will run through like water, and if the cloth is as hot as you can wring it out of the water there will be no waste of the jelly. Have the jelly glasses standing in a pot of hot water; take out, drain a moment, and turn the jelly in from the pitcher.

This pitcher arrangement is by far the most convenient. Fill the glasses full and set away to cool. If these rules are followed out no one need have poor or cloudy jelly. If it seems not quite as solid the next day as you wish set the glasses in the sun, and it will shrink to any desired consistency. Cover the glasses with white paper dipped in brandy. Use only the best white granulated sugar, or loaf sugar if your purse is heavy.

BUTTERCUP JELLY.

One package of Cooper's gelatine soaked in one cup of cold water for half an hour. Heat one and one-half pints of milk and add to gelatine. Beat yolks of three eggs with one large teacupful of sugar and a pinch of soda, add to the jelly. Flavor with vanilla. Whip the white of an egg and stir in carefully. Pour in a fancy jelly mould to cool. When firm turn out on a glass dish and serve with whipped cream.

Louise Bunn.

BLACK CURRANT JELLY.

Boil the currants until the juice flows, strain through a jelly bag, set it over the fire for twenty minutes, after which add half a pound of sugar to a pound of juice. Boil ten minutes.

PEACHES IN JELLY.

Take one can of good peaches and cook them over with a cup of sugar. Separate the peaches and syrup. Soak the peaches in a little brandy, if you wish. Put a package of Cooper's gelatine in a cup of cold water and let it stand one hour, then add one lemon, juice and peel, a cup of boiling water, two tablespoonfuls of brandy, a cup of sugar, and the syrup from the peaches. Stir the whole over a hot fire a moment till the gelatine is thoroughly melted. Strain twice through a flannel bag, put the peaches in a mold, pour the jelly over them and set in a cold place—on the ice in summer—when it will be firm in an hour and ready for the table. Serve in an ornamental glass dish and garnish with peach leaves.

LFMON JELLY.

One-half box Cooper's gelatine soaked in one-half pint of cold water one hour. Add one pint boiling water, one and one-half cups sugar, three lemons grated. Stand on stove till it comes to boiling. Strain in a mould and set in a cold place.

HOUSE MOTHER.

Delicious cranberry jelly may be made by the following receipt: Wash carefully a quart of selected cranberries, put them in a porcelain-lined saucepan with a half a pint of water and half a pound of good white sugar. Boil for twenty minutes and press through a fruit strainer or jelly bag into a mould which has previously been rinsed with cold water. When cool this should form a perfect mould of bright crimson jelly.

JELLY WITH STRAWBERRIES.

A very ornamental dish for desserts, strawberry festivals, etc., is made by placing handsome large strawberries, which have been dipped into powdered sugar, in a lemon jelly made as follows: Add a large wine-glass of water to three-quarters of a pound of sugar, let it boil, skim it, pour it into a porcelain dish, let it cool, add two and a half ounces of Cooper's gelatine (which has been dissolved), the juice of six lemons, a pint of boiling water and the grated peel of a lemon. Let it stand for half an hour, then pour it through a jelly-bag into a mould, perhaps one-fifth of the depth. Set it on ice to stiffen. Arrange a layer of strawberries on it, pour on a little more of the jelly. Set it away to stiffen. Add another layer of the strawberries, and continue in this manner until the mould is filled. A border of whipped cream may be arranged around it after it is turned out of the mould.

ORANGE JELLY.

Dissolve one-half box of Cooper's gelatine in one-half cup cold water. Cut one-half dozen oranges in halves, remove the fruit carefully and lay the skins in cold water. Add to the pulp of the oranges the juice of two lemons, one cup sugar and one cup of boiling water. Stir all together and strain. Dry the inside of the skins, notch the edges, fill with the jelly and stand on a tray till it begins to firm. Put in a cold place and serve with kisses or white cake.

COFFEE JELLY.

One-half box of Cooper's gelatine, one quart of strong coffee, sweeten to taste, pour the coffee over the gelatine, when dissolved stir in the sugar, strain into moulds and serve with whipped cream.

Ladies Journal.

Drune Produing.

Soak, stone and mash punds
with a spron, half a box of
yelatine added to each punt
of the frunes. Strined in as
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PRESERVES.

CANNING.

Prepare the fruit with care. Make a syrup. Allow a little more than half a pound to a quart can of fruit. For every two pounds of sugar allow one pint of water, let it dissolve, come to a boil and skim. Fill the cans full of fruit and pour the boiling syrup over it and put on the tops, and screw them tight. Take a large earthen jar or a tin boiler, put a cloth on the bottom and set the cans in. They must not touch each other. Fill the jar or boiler with boiling water up to the covers, cover the jar closely with a cloth and earthen cover to keep in the steam. Leave in the jar until next day. Remove from the jar and screw down the cover again.

Plums or any meaty fruit will require twice filling of the jars with boiling water.

PRESERVED STRAWBERRIES.

Two one pound of berries use three-fourths of a pound of sugar, in layers (no water). Place in a kettle on back of the stove until the sugar is dissolved into syrup, then let come to a boil, stirring from the bottom. Spread on platters, not too thickly, and set out in the hot sun till the syrup thickens—it may take two or three days. Keep in tumblers or bowls like jelly. Strawberries done in this way retain their color and flavor.

PRESERVES.

Rich, old-fashioned fruit preserves can only be made by using a pound of sugar to a pound of fruit. The fruit should be prepared carefully before it is weighed. Have a shallow porcelain preserving-kettle, and in it place the sugar, which should be of the very best quality; add water enough to dissolve, and boil until a clear syrup is formed; then add the fruit and boil slowly for three or four hours. When preparing strawberries or raspberries put the fruit on sugar over

night, and place in the preserving-kettle in the morning. Enough juice will be obtained from the berries to cook them in without the addition of water. Fruit preserved in this way, placed in jars, carefully covered with paper, and fastened so that the air may be completely excluded, will keep for a very long time. The jars should not be covered until the preserves are cool.

PEARS PRESERVED WITH GINGER.

Peel the ripe pears, divide them in half, core and remove the flower and stem and drop them in cold water. Make a thick syrup, allowing one pint of cold water to every two pounds of sugar, two ounces of sliced ginger-root and the juice of half a lemon. Beat up the white of an egg with the shell and stir in the syrup before it is put on the stove. Put the syrup on the stove and let it come to the boiling point by degrees, stirring it often. As soon as it boils, cover it and set it back where it will continue to boil very slowly. At the end of three-quarters of an hour, remove the cover and skim off the thick white scum which covers the syrup. You will Rinse them off in clear skim out the slices of ginger also. warm water and return to the syrup. Cook the pears in the syrup until they are tender, cooking a few at a time. When they are all cooked pour the syrup over them. There will be enough to cover them if you allow three-quarters of a pound of sugar to every pound of pears.

BRANDIED PEACHES.

Put the peaches in boiling water for a few minutes, when the skin will peel off easily. Make a syrup of half a pound of sugar and half a teacup of water for each pound of peaches. Skim as the scum rises in boiling, then put in the peaches and boil them gently until tender—no longer. Take them out carefully and fill your cans or jars. Remove the syrup from the fire, and add to it half a pint of best brandy to every pound of peaches. First proof alcohol can be used in place of brandy.

PINEAPPLE PRESERVES.

To one pound of fruit take one pound of sugar. Put the fruit and sugar in alternate layers in an earthen jar and let stand over night. In the morning put in preserving kettle and let it come to a boil; remove the fruit to the cans, boil the syrup a few minutes, turn over the fruit and seal the jars.

Cousin Ann's.

ORANGE MARMALADE.

One dozen oranges, cut into very thin pieces; cut toward the core and throw that away. Put into a porcelain kettle and cover with six quarts water, cover and stand one side for twenty-four hours, then boil three hours in the same water, add seven pounds granulated sugar and cook slowly until clear; try as you would jelly and put in tumblers. Be sure to keep out seeds and cores. If not as thick as you like, let it stand before covering tightly. Use the cheap, sour oranges.

Mrs. Neri Pine.

ORANGE MARMALADE.

Three pints water to every pound of fruit, boil two and one-half hours, then add to every pint of fruit one pound of sugar. boil thirty minutes. To prepare the oranges after cleaning off the skins, cut them in quarters, then cut the quarters very fine, removing the seeds; put in a separate dish with water enough to cover them. Put water on according to weight and let it stand over night. Prepare three or four lemons the same as the oranges and mix with them. Put the seeds in a bag and boil with the fruit. The sour, bitter oranges in the market in February are the ones for the marmalade.

Miss Short.

JUMBO SAUCE.

Five pounds stoned plums, five pounds sugar, two pounds seeded raisins, five medium sized or three large oranges. Wash the oranges, peel them and chop the rinds very fine; remove all seeds from the pulp and cut the pulp in small pieces. Chop the raisins and stir the plums, sugar, raisins and oranges together. Cook slowly from one and one-half to two hours, stirring frequently. Mrs. Talbott.

Ladies' Journal

Cook Book Jernsalen Pudding Cover half a box of gelatine with half a cup of cold water, allow it to sonk for thirty minutes, which one pint of cleam to a stiff fith. into briling water. Boil aprilly a 20 mituate draw and dy on a towel. Chop fine sufficient date and figs to make half a pint I um the athir fed ceam into a para and I tourd it in another containing cracked ice, I printed over the cream a half cufi of pulverized sugar, add the sice, then the mir, add teaspronfert of vanilla. Lieadro the pelatine and the other mixture, " Riv immediately and continually until the & while is slightly thickened & once unto a more sound stone

DESSERT.

ICE CREAM.

One quart of milk, one and one-half quarts of cream, one cup of flour, one pound of sugar. Put the milk in a double boiler. Reserve enough to dissolve the flour. When scalding hot stir into it the flour. Let it boil twenty minutes and add a pinch of LeRoy salt. When cold add the cream, sugar and flavor with vanilla. Freeze.

M. D. Greene.

ICE CREAM.

One pint of milk, one cup of sugar, one-half cup of flour (scant), two eggs, one quart of cream, one tablespoonful of flavoring. When the cream is added, one more cup of sugar. Let the milk come to a boil. Beat one cup of sugar, flour and eggs together and stir into the boiling milk. Cook twenty minutes, stirring often. Set away to cool. When cool add sugar, flavoring and cream, and freeze.

PINEAPPLE CREAM.

Three pints of cream, one pint of milk, two ripe pineapples, two pounds of sugar. Slice the pineapples, thin, sprinkle sugar over them and let stand three hours. Chop the fruit into the syrup and strain through a bag of coarse lace. Beat gradually into the cream and freeze. Reserve a few bits of the pineapple and stir into the cream when half frozen. Peach cream made in the same way is delicious.

CHOCOLATE ICE CREAM.

One quart of rich milk, one and one-half cups of sugar, a pinch of LeRoy salt. Put in double boiler and when scalding hot, add two squares of Huyler's chocolate thoroughly dissolved in milk and the beaten yolks of four eggs. Stir constantly until it thickens. Remove from fire, strain through a wire seive and set aside to cool. Just before freezing add the whites of four eggs beaten to a stiff froth. Flavor with one teaspoonful of vanilla.

Norwich Cook Book.

ICE CREAM WITH EGGS.

Three quarts of milk, one quart of cream, three table-spoonfuls of flour, seven eggs, one teaspoonful of LeRoy salt. Sweeten to taste and flavor. Put one quart of milk in double boiler, add the sugar and LeRoy salt. Dissolve the flour in cold milk and when scalding hot add the flour and eggs well beaten. Cook twenty minutes, stirring often. When cooked put into the freezer, adding the rest of the milk. When cold stir in the cream and flavor. Beat for ten minutes. Freeze.

Mrs. Dudley T. Greene.

ICES.

LEMON ICE.

One quart of water, one and one-quarter pounds of white sugar, the juice of four lemons and one orange. Boil the water and sugar and the rinds of three lemons and one orange five minutes. Remove whatever scum arises and strain the syrup while hot through a muslin bag. When cool mix the juice of four lemons and one orange with the syrup. Strain a second time and freeze.

LEMON SHERBET.

Boil two pints of water and one and one-half pints of sugar twenty-five minutes. Add the juice of ten lemons and the grated rind of five. Soak one-half a box of Cooper's gelatine in one pint of cold water. While hot put into the hot water and sugar; when dissolved add to the rest, and when cold freeze.

Mrs. Dudley T. Greene.

LEMON SHERBET WITH MILK.

Six lemons, three pints of sugar, two quarts of milk, one pint of cream. Squeeze the juice from the lemons and add the grated rind of two. Stir in this the sugar and let it stand one-half an hour. Put it in the freezer and when it begins to set add the milk and cream. Freeze the same as ice cream.

ORANGE SHERBET.

Squeeze the juice from twelve oranges, grate the rinds of four lemons, and add the juice of six. Stir one and one-half pounds of sugar into the fruit juice. Pour over one gallon of ice water. Beat in carefully the frosted whites of six eggs. Pour in freezer and freeze.

Louise Bunn.

MISCELLANEOUS.

ORANGE CUSTARD.

Four teaspoonfuls corn starch wet with a little cold milk. Add beaten yolks of six eggs, pour into one quart of boiling milk, stir until it thickens and remove from fire to cool. Cut six oranges fine, place in a dish, sprinkle a little sugar over them and pour custard upon the oranges. Beat the whites to a froth and spread over all.

Norwich Cook Book.

FLOATING ISLAND.

Put one quart of milk in a double boiler, beat the whites of four eggs to a stiff froth and when the milk is scalding hot drop a spoonful at a time into the hot milk. Cook for one minute, take out and lay on a platter. Beat the yolks of the eggs with one cup of sugar, stir into the hot milk. Stir until it thickens, pour into a dish and place the whites upon it. Flavor to taste. Put a pinch of LeRoy salt in the boiling milk.

Mrs. Bloomer.

BAVARIAN CREAM.

Whites of six eggs beaten very light, one quart of whipped cream, one ounce of Cooper's gelatine, (soak one hour in cold water), drain and dissolve in a little hot water. Beat eggs and cream together, add sugar, flavor with one teaspoonful vanilla and add-gelatine. Beat till it begins to thicken and pour into mould. Serve very cold with cream.

SPANISH CREAM.

Put three pints of milk in a double boiler, add to it one ounce of Cooper's gelatine, boil slowly until dissolved, add three-fourths of a pound of sugar. Take from the fire and add slowly six beaten eggs, stirring constantly. Place on the stove again stirring until it thickens. Then cool, flavor, beat well and pour into moulds. Wet the moulds with milk.

Norwich Cook Book.

JUNKET.

Sweeten to taste one quart of fresh milk, stir in one tablespoon of liquid rennet, pour into glass dish. Set it near to stove to warm and when it begins to thicken set on ice. Serve with scalded cream, sweetened and flavored with nutmeg. This is a Devonshire dish and highly esteemed.

Mrs. Bertha Cooke.

STRAWBERRY CREAM.

Mash one quart of strawberries with one cup of powdered sugar and rub through a hair seive. Dissolve one and one-half ounces of Cooper's gelatine in one pint of sweet milk. Strain and add one pint of whipped cream and the berry juice. Pour in a wet mould and set on ice to form.

PICKLES.

Two gallons of vinegar, one-half pound of ground mustard, one-quarter of a pound of cloves, one-quarter of a pound of allspice (whole), one-quarter pound of tumeric, two ounces of mace, four pounds of brown sugar, one ounce of red pepper, one-quarter pound of celery seed, one pound of white mustard seed, one pound of black mustard seed, one pound of white ginger root. Mix all together cold. Let the cucumbers or whatever you want to pickle lie in LeRoy salt and water three or four days, then in weak vinegar one day.

CUCUMBER PICKLES.

Wash with care your cucumbers and place in jars, make a weak brine, a handful of LeRoy salt to one and one-half When scalding hot turn over the cucumgallons of water. Repeat the process three mornings in sucbers and cover. cession taking care to skim thoroughly, On the fourth morning have ready a porcelain kettle of vinegar to which has been added a piece of alum the size of a walnut. scalding hot put in as many cucumbers as may be covered with this vinegar, do not let them boil but skim off as soon as scalded through and replace with others, adding each time a piece of alum. When this is through throw out the vinegar and replace with good cider vinegar, add spices, mustard seed and red peppers. Sort the pickles and put in glass jars. Green peppers are best as they are not as apt to "Home Cook Book." become soft.

PICKLED CUCUMBERS.

Six hundred small cucumbers, two quarts of peppers, two quarts of small onions. Make enough brine to cover the pickles, allowing one pint of LeRoy salt to four quarts of water and pour it boiling hot over the pickles. Let them stand until the next morning, then pour off the brine, throw it away, make a new one and scald again. The third morning

scald this same brine and pour it over again. The fourth morning rinse the pickles well in cold water and cover them with boiling vinegar. Add a little piece of alum and two tablespoons each of whole cloves and allspice tied in a bit of muslin, if you like the spice.

Mrs. Bunn.

RIPE CUCUMBER AND WATERMELON PICKLES.

Four quarts of water in which boil one ounce of alum. Put in the pieces of melon and stand on back of stove one-half a day. Take from the fire and put the rinds in cold water for one hour, drain. Take two quarts of vinegar, five pounds of sugar, two ounces of stick cinnamon, one ounce of cloves, let it boil, put in the fruit and cook slowly one-half an hour.

CHOW-CHOW.

One gallon of green tomatoes chopped fine, four green peppers, two onions, sprinkle over handful of LeRoy salt, let it stand six hours. Squeeze out the juice, add one pint of vinegar, horse radish, white mustard seed, one tablespoonful of ground pepper, one of allspice, one of cloves.

FRENCH PICKLES.

One peck of green tomatoes sliced, six large onions. Mix these and throw over them a teacup of LeRoy salt and let stand over night. Next day, drain one hour and then boil in one quart of vinegar mixed with two quarts of water for fifteen or twenty minutes. Then take four quarts of vinegar, two pounds of brown sugar, one-half pound of white mustard seed, two tablespoons of ground allspice and the same of cinnamon, cloves, ginger and ground mustard. Throw all together and boil fifteen minutes.

FRENCH PICKLES, NO. 2.

One gallon of green tomatoes sliced, four onions sliced, salt them in layers alternately, let them stand one night, then drain them well. Prepare a tablespoonful of black pepper, three of cloves, two of cinnamon, four or five of mustard, all ground fine and put in a bag. Take one-half pint of mustard seed, the same of grated horse radish, two or three green peppers cut fine. Mix well with the tomatoes in the jar. Pour over boiling vinegar sufficient to cover them. Close the jar and they will be fit for use in a few days.

MUSTARD PICKLES.

One quart of cucumbers cut lengthwise, one quart of small cucumbers, one quart of small onions, one quart of small green tomatoes, one large cauliflower, six green peppers sliced. Put all in a weak brine for twenty-four hours. For the brine take one pint of LeRoy salt to a gallon of water. Then wash in clear water and steam till tender.

Paste.—Six tablespoonfuls of Taylor's mustard, one tablespoonful of tumerick, one teaspoon of celery seed, one cup of flour, two quarts of vinegar, one cup of sugar. Mix flour, sugar, tumeric and mustard thoroughly with a little vinegar, then add rest of vinegar, scald a few minutes, stirring constantly. Pour over pickles. Mrs. Dudley T. Greene.

TO PICKLE CHERRIES.

Half as much sugar as fruit, three pints of vinegar to ten pounds of cherries, one ounce of cloves, two ounces of cinnamon. Dissolve the sugar in the vinegar, boil the syrup and pour over the cherries hot nine mornings in succession.

CHILI SAUCE.

Thirty large ripe tomatoes peeled cold and chopped fine, ten small green peppers, ten small onions, five tablespoonfuls LeRoy salt, twenty tablespoonfuls of sugar, ten cups of vinegar. Chop all separately and boil together two hours.

Mrs. Bunn.

TOMATO CATSUP.

Forty-eight large red tomatoes, eight medium sized onions, eight red peppers. Cut them up and cook until soft and strain. To this add three cups of vinegar, four cups of sugar, one-half cup of LeRoy salt, one heaping tablespoon each of allspice, cloves, black pepper and cinnamon, one teaspoon of red pepper. Cook again until thick. Mrs. Talbot.

HIGDOM.

One peck of green tomatoes, three large onions chopped, one cup of LeRoy salt, mix and remain over night, drain. Two quarts of vinegar, one quart of water, boil fifteen minutes, drain. Two pounds of sugar, three pints of vinegar; one-half pound of white mustard seed, one-half teaspoon of red pepper, two tablespoons of cinnamon, two of cloves, two of ginger. Mix and boil all together fifteen minutes.

Mrs. Bunn.

SPICED VINEGAR.

Put three pounds of sugar in a three gallon jar with a small mouth, two ounces each of mace, cloves, pepper, all-spice, tumeric, celery seed, white ginger in small bits and ground mustard. Put in bags of thin muslin. Lay in jar. Fill with best cider vinegar. Use in making pickles or sauces.

Pare and slice eight founds of pearl hard as you can find. add five and grated rind of four lemons. By founds of sugar, one half found of green ginger root scraped and grated. Let stand over night hept add half a fint of het water and morning foil until transfarent Delicious

Breakfast and Tea.

Chop fine any kind of cold meat (corned beef is the best). Take not quite one-third more potatoes than meat, chopped fine. To three and one-half pints of the hash put one-third of a cupful of milk or hot water, season with LeRoy salt and pepper, cook about 10 minutes, put in a dish to set in the oven. Make little hollows in the hash with a spoon, break into each an egg very carefully, put on them a little salt and pepper and butter, put in the oven and cook until eggs are set. This is good as well as dainty.

Mrs. Neri Pine.

LIVER FRIED.

Cut in slices, pour boiling water over the liver, drain, season with LeRoy salt and pepper (the latter generously), roll in crumbs and fry. Put enough salt pork in the frying pan to furnish fat for the liver, remove the pork, put in the liver and fry brown. Put on a platter, turn into the pan milk or cream, season, and when it boils up turn over the liver and serve.

LIVERWOERST.

Take good pigs' liver, wash and put into a kettle, pour on boiling water to cover it, add a piece of fresh pork (no lean) about one-third as large as the liver. Let it boil until the pork will fall to pieces. Remove the liver to a bowl and chop fine until cold enough to mix with the hand; pick out the skin and stringy pieces. When very fine, add the pork and mix thoroughly. Season with LeRoy salt and pepper (it needs high seasoning with pepper), add enough of the liquor in which it was boiled to make it soft enough to press. Put in a pan, lay on a weight and set away. In twenty-four hours it may be cut in thin slices and served for tea. This has been handed down for three generations from Holland ancestors.

Mary D. Greene.

Kidney stew is made by washing carefully the kidneys and boiling them whole until quite tender; set aside to cool, and when cool cut into tiny squares, removing all the fat; place in a stew-pan with a tablespoonful of butter, a little LeRoy salt, a dash of cayenne pepper, a large cupful of milk and allow them to simmer gently for half an hour. Then thicken with a spoonful of flour mixed with a little cold milk, and serve upon a platter garnished with small squares of dry toast.

PATE DE FOIES GRAS.

Calf liver and tongue boiled in water a little salted; when cold, grated and moistened with oil and melted butter, one-quarter teaspoonful of cayenne pepper, one-half a grated nutmeg, one-fourth teaspoonful of cloves, one tablespoonful Worcestershire sauce, LeRoy salt to suit the taste, full teaspoonful of made mustard, one tablespoonful of boiling water with minced onion or garlic or one clove and garlic. Pack into buttered jars, inserting triangular bits of the tongue. Pour melted butter over the whole.

SCRAPPLE.

Philadelphia scrapple is made as follows: Stew two pounds of fresh pork until thoroughly done. Take the meat up and add enough water to the liquor in the kettle to make a quart. Remove the bones and chop the meat, then put it back in the kettle. Season, adding sage or summer savory and onion, if desired. Then sift in cornmeal, boiling slowly and stirring as if for mush. Make it thick enough to slice when cold. Turn into a dish, and when wanted for the table, slice and fry in drippings. The quantity may be increased, as it will keep a long time in winter.

A NICE BREAKFAST DISH.

Chop one onion fine and boil. When done, add one and one-half cups of chopped cold meat with milk enough to cover; season with LeRoy salt and pepper, one teaspoonful of butter and a sprig of chopped parsley; thicken slightly

with flour. Have ready six slices of nicely toasted bread, moisten slightly with hot milk or water, and when ready to serve cover with the meat.

Mrs. Smith.

WELSH RAREBIT.

One-quarter pound rich cheese, one pat butter. When the butter is melted, add the cheese, make a hole in the center of the cheese and put in one-quarter teaspoonful of pepper and a gill of bass ale. Stir until of a creamy consistency and pour over dry toast.

Louise Bunn.

PEACH SHORTCAKE.

Make a rich biscuit crust and bake in two layers. When done sprinkle with sugar and pieces of butter, and place canned peaches between each layer and on top. Serve with whipped cream.

Mrs. Smith.

For nice strawberry shortcake use two heaping teaspoonfuls of Cleveland baking powder sifted into a quart of flour, half a teacupful of butter, two tablespoonfuls of sugar, milk or water to make soft dough; roll out almost as thin as piecrust, place one layer in a baking pan and spread thinly with butter, upon which sprinkle a little flour, then add another layer of crust and spread as before until you have as many layers as you wish. Bake about fifteen minutes in a quick oven, turn upside down, take off the top crust (the bottom when baking), place on a dish, spread with strawberries previously sweetened with fine sugar; place layer upon layer, treating each the same way. Serve with sweetened cream. Currants or raspberries may be used the same way.

EGGS.

BOILED EGGS.

Put in a sauce pan of boiling water and boil three minutes if wanted soft; if hard, ten minutes. They are more delicate if put in cold water and allowed ten minutes to come to a boil.

POACHED EGGS.

Fill a frying pan nearly full of perfectly clean boiling water. Strain one tablespoonful of vinegar through muslin and add to the water with a little LeRoy salt. Break in the eggs and boil three and one-half minutes and lay on buttered toast in a hot dish. A cream sauce may be prepared before the eggs are cooked and poured over the eggs and toast. The bread may be cut in round pieces before toasting.

SCRAMBLED EGGS.

Drop the eggs in a bowl, stir with them a little chopped parsley, LeRoy salt and pepper and stir for three minutes. Put two tablespoonfuls of butter in a frying pan and when it is hot put in the eggs and stir for three minutes. Serve in a hot dish or upon buttered toast immediately.

DEVILLED EGGS.

Boil the eggs until hard. Lay in cold water to prevent the yolks from turning black. Take off the shell and cut in two lengthwise. Extract the yolks, rub to a smooth paste with a little melted butter, LeRoy salt, a dash of cayenne pepper and a touch of mustard. Fill the whites with this and serve upon a bed of lettuce seasoned with LeRoy salt, pepper, vinegar and sugar.

BAKED EGGS.

Three eggs, separate whites and yolks. Let the yolks remain in the shell. To the whites add one salt spoon of LeRoy salt. Beat whites until light and dry, remove whites to a platter, press slightly, lay on the yolks, bake five minutes.

PLAIN OMELET.

Beat four eggs and one teaspoonful of LeRoy salt very light with a Dover egg beater. Add two tablespoonfuls of milk, beat again. Have a pan eight inches in diameter very hot, put in one tablespoonful of butter, pour in the beaten egg. Shake the pan until it begins to thicken then let it stand a few seconds to brown. Run a broad bladed knife around the omelet, fold over and turn on a hot dish. Serve at once.

CHEESE OMELET.

Proceed as in plain omelet. As it begins to thicken scatter over it three spoonfuls of grated cheese. Fold up and serve on a hot dish.

Ham, tongue or chicken may be chopped fine and made the same as cheese omelet. They may be stirred into the egg before it is cooked if preferred, adding a little parsley.

SWEET OMELET.

Add to the plain omelet four tablespoonfuls of powdered sugar, two tablespoonfuls of butter and one tablespoonful of vanilla. Beat the eggs separately and add to the yolks the sugar gradually until smooth and thick. Add the whites beaten very stiff at the last. When done sift powdered sugar over the top. Serve on a hot dish.

BREAD, ROLLS, ETC.

POTATO YEAST.

Put two quarts of water and a handful of hops (in a bag) on to boil. When boiling add six potatoes. When the potatoes are soft, much through a colander, pour over the boiling hop water, add one cup of sugar, one-fourth of a cup of LeRoy salt. When it is blood warm add one cupful of good yeast. Set in a warm place and let it rise five or six hours. When well risen turn into a stone jug, cork tightly and set in a cool place.

Mrs. Mary Stuart.

POTATO BREAD.

Three medium-sized potatoes, washed, pared and boiled in one quart of water. Mash the potatoes through a colander and pour over them the water in which they were boiled; add one teaspoonful of LeRoy salt, one tablespoonful of sugar, one tablespoonful of butter. When blood warm stir in one-half cupful good yeast or one-half yeast cake dissolved in tepid water; set in a warm place to rise. If this is started at noon, at four o'clock stir in enough flour to make a stiff dough. It will be ready to mix at bedtime. In the morning mould into loaves, when risen to twice the size bake in a good oven.

• Mrs. Mary Stuart.

Note.—Bread made with potato sponge keeps fresh longer and is more nutritious.

SOFT YEAST AND YEAST CAKES.

Boil one pint of hops in three pints of boiling water twenty minutes. Have one pint grated raw potato, strain the hop water and turn boiling hot over the potato, stir briskly to a smooth paste, put on the stove and boil one minute. Let stand until lukewarm, then add one-half teacupful of sugar, one tablespoonful of ginger, one tablespoonful of LeRoy salt, and one well-soaked cake of any kind of good yeast and put in a warm place to rise. Stir down

and let rise the second time. It is then ready for use. For the yeast cakes, knead into the soft yeast enough corn meal to make a stiff dough. Form in a roll the size of your wrist. With a sharp knife slice the roll in little cakes and dry them. They will keep good till used up. If you are afraid that your yeast cakes are a little stale, put one of them in a cup of warm water with a good pinch of hops; let this stand for an hour or so before using; it will have an excellent effect on the yeast and will insure good bread.

Mrs. Talbot.

SOUR MILK BREAD.

Take one pint of whey from sour milk scalding hot, and stir in enough flour to make a stiff batter. When blood warm add one-half a gill of yeast and let it rise five or six hours. When light, stir in one tablespoonful of LeRoy salt, two tablespoonfuls of melted butter, one teaspoonful of soda dissolved in a little hot water. Mix in just enough flour to handle the dough, let it rise; then mould into pans (it should be kneaded both times thoroughly to make fine bread), let it rise to twice the size and bake in a moderate oven. This makes very white, excellent bread.

M. D. G.

BREAD STIRRED WITH A SPOON.

One quart of milk, one quart of water, one tablespoonful of LeRoy salt, two tablespoonfuls of lard, three tablespoonfuls of sugar, one-half yeast cake. Stir with a spoon; when it is light, put in pans and bake. Mrs. Ives.

GRAHAM BREAD.

Two cups of sour milk, one-half cup of sugar, one teaspoonful of soda, one-half teaspoonful of LeRoy salt, stir in flour to make a stiff mass. Put in well-buttered basin, steam two hours; put in oven to brown nicely; put it to steam over cold water, it will give it time to rise. Mrs. F. Stuart.

GRAHAM BREAD.

Two teacupfuls of sour milk, one-half teacupful of molasses, one teacupful of wheat flour, two teacupfuls of graham

flour, one teaspoonful of soda, one tablespoonful of melted lard, LeRoy salt; raise and bake one hour. Mrs. Smith.

BRAN BREAD.

Two cupfuls of wheat flour, one and one-half cupfuls of wheat bran, one cupful of sour milk, one cupful of sweet milk, one-half cupful of sugar or molasses, one teaspoonful of soda, one teaspoonful of LeRoy salt; bake in a flat tin three-quarters of an hour.

Mrs. Smith.

BROWN BREAD.

One even cupful of Indian meal, two heaping cupfuls of graham flour, one teaspoonful of LeRoy salt, one teaspoonful of soda, one cupful of molasses. Mix very thoroughly together the meal, salt and soda; add one pint of hot water to the molasses and stir; pour the molasses and water into the middle of the meal and stir till a smooth batter. Put in a buttered tin boiler, cover tightly and set into an iron kettle covered tightly and boil three hours, and bake fifteen minutes.

OAT BREAD.

One cupful of oatmeal scalded in one pint of boiling water. Let it stand one hour, then add one-half a yeast cake dissolved in one-third cup of water; add one table-spoonful of sugar or molasses, LeRoy salt, one teaspoonful butter and one quart of flour; mix all together. When very light, divide in two loaves, put in pans, let it stand a little while before baking; do not knead.

Mrs. Heady.

STEAMED LOAF.

One quart of sweet milk, one cupful of molasses, two cupfuls of white flour, four cupfuls of corn meal, two table-spoonfuls of chopped suet or two cupfuls of butter, one teaspoonful of LeRoy salt. Steam three hours, then bake in oven one-half hour.

Mrs. Heady.

BRAN BISCUIT (FOR DYSPEPSIA).

One pint of wheat bran, one-half pint of wheat flour, one-half pint of sweet milk, six tablespoonfuls molasses, one teaspoonful of soda.

Mrs. Heady.

BAKING POWDER BISCUIT.

Sift with one quart of flour two teaspoonfuls of Cleveland's baking powder and one-half teaspoonful of LeRoy salt. Rub in shortening (butter and lard mixed) the size of an egg, and wet with enough sweet milk to make soft dough. Handle as little as possible and roll out about one inch thick. Cut the desired size and bake twenty minutes. Do not have the oven too hot at first; increase the heat.

ROLLS.

Put one pint of sweet milk in the double boiler, stir into it when it boils one heaping tablespoonful of lard, one of butter and one of sugar, one teaspoonful of LeRoy salt; let it just come to a boil. Take from fire and when lukewarm add flour enough to drop from a spoon, then add one cake of compressed yeast dissolved in warm water. Let it rise, then roll on board and use butter instead of flour. Mary.

PARKER HOUSE ROLLS.

Scald one pint of sweet milk, when cold add two tablespoonfuls of sugar, two of lard, two of yeast, and a little LeRoy salt. Let rise over night, knead down in the morning, let rise again, and at noon knead, roll out thin, cut with large cutter, butter the top, fold over, let rise again and bake. If wanted for tea, mix in the morning instead of night.

COUSIN ANN'S RUSK, (1850.)

Six coffee cups of flour, one and one-half cups of sugar, three-fourths of a cup of butter, one cup of milk, three eggs, one-half cup of good yeast. Put the ingredients together with half the flour and set to rise. When well risen put in the remainder of the flour and a little LeRoy salt. Drop in a buttered dripping pan and when light enough bake in a quick oven from fifteen to twenty minutes.

MUFFINS.

One and one-half cups of flour, one cup of sweetmilk, two eggs well beaten and two teaspoonfuls of Cleveland's baking powder. Bake in a well heated oven. Mrs. C. Moore.

QUICK MUFFINS.

Two eggs, butter the size of an egg, one cup of milk, one tablespoon of sugar, one heaping teaspoon of Cleveland's baking powder, flour to make a stiff batter.

A. K.

SWEET WAFFLES.

Three eggs, one cup of butter, one cup of sugar, one-fourth cup of sour milk and a very little soda. Stir in flour until it is stiff as cake. Very old and tried receipt.

Mrs. C. Moore.

WHOLE WHEAT GEMS.

One pint of milk, one egg, one tablespoonful of sugar, one of melted butter, one-half tenspoonful of LeRoy salt, two tenspoonfuls of Cleveland's baking powder. Flour to make as thick as pancakes. Heat the tins pour in batter and bake in a quick oven.

OATMEAL GEMS.

One pint of cooked oatmeal, one pint of sweet milk, four tablespoonfuls of sugar, two beaten eggs, one teaspoonful of LeRoy salt, two tablespoonfuls of melted butter, two teaspoonfuls of Cleveland's baking powder and enough flour to stick together. Bake in hot gem pans in quick oven.

CORN MEAL GEMS.

Two eggs, one-half teacup of sweet milk, two heaping teaspoonfuls of Cleveland's baking powder, three heaping tablespoonfuls of corn meal, three heaping tablespoonfuls of flour, one-half tablespoonful of butter, one-half teaspoonful of LeRoy salt. Beat the whites separately and add last. Heat the gem tins pour in batter and bake in a quick oven.

JOHNNY CAKE, (1865.)

Two cups of Indian meal, one cup of flour, one cup of buttermilk or sour milk, one egg, one teaspoonful of soda, a little LeRoy salt, one tablespoonful of molasses.

Mrs. A. M. Dewey.

BUCKWHEAT CAKES.

One quart of buckwheat flour, four tablespoonfuls of

yeast, one teaspoonful of LeRoy salt, one handful of corn meal, warm water enough to make a thin batter. Beat well and set to rise in a warm place. In the morning take one-fourth teaspoonful of soda dissolved in hot water, one table-spoonful of molasses and stir in just before baking. Leave enough each morning in the crock to serve as sponge instead of fresh yeast. The cakes can be stirred up each morning and put in a cold place instead of mixing at night. Should the batter sour bake all out and start fresh.

M. D. G.

CORN MEAL CAKES.

Three cupfuls of boiling milk poured slowly over one cupful of corn meal. Take one cupful of flour, one teaspoonful of LeRoy salt, one of cream tartar, one-half of soda, two of sugar. Put all through a sieve and when the milk is cool add to it the flour and two well beaten eggs.

BATTER CAKES.

One quart of flour, three teaspoonfuls of Cleveland's baking powder, three eggs, whites and yolks beaten separately, one quart of sweet milk, one tablespoonful of melted butter, a little LeRoy salt. Add whites last. Bake at once.

CHEESE STRAWS.

Mix a cupful of grated cheese with a cupful of flour, one-half teaspoon of LeRoy salt, a pinch of cayenne pepper, piece of butter the size of an egg. Add enough cold water to enable you to roll the paste thin. Then cut in strips seven inches long and one-half an inch wide. Put in tins and bake in a quick oven five or ten minutes.

COFFEE, TEA, ETC.

COFFEE.

THE USE OF COFFEE.—It is asserted by men of high professional ability that when the system needs stimulant nothing equals a cup of fresh coffee. Those who desire to rescue the drunkard from his cups, will find no better substitute for spirits than strong, new-made coffee without milk or sugar. Two ounces of coffee, or one-eighth of a pound, to one pint of boiling water, makes a first-class beverage, but the water must be boiling, not merely hot. Bitterness comes from boiling it too long. If the coffee required for breakfast be put in a granitized kettle over night and a pint of cold water poured over, it can be heated to just the boiling point and then set back to prevent further ebullition, when it will be found that, while the strength is extracted, its delicate aroma is preserved. As our country consumes nearly ten pounds of coffee per capita, it is a pity not to have it made in the best manner. It is asserted by those who have tried it, that malaria and epidemic are avoided by those who drink a cup of hot coffee before venturing into the morning air. Burned on hot coals it is a disinfectant for a sick room. By some of our best physicians it is considered a specific in typhoid fever.— The Epicure.

Coffee should be carefully and evenly roasted. Much depends on this. If even a few of the berries are burned, the coffee will taste burned and bitter. To have the perfection of coffee, it should be fresh roasted every day. Few however, can take that trouble. Grind only just before using. Allow a cupful of ground coffee for five persons. Let the water be boiling when poured on the coffee. Cover it as tightly as possible and boil one minute, then let it remain a few minutes, on the side of the range to settle. The French filter coffee pot can hardly be improved upon for making good coffee; its only

objection being that it requires more coffee than the ordinary coffee pot.

An old-fashioned way to make coffee, and a good way, is to scald the tin coffee-boiler and put in it one heaping breakfast-cupful of ground coffee mixed with the yolk, white and broken shell of one egg; to this add about three pints of briskly-boiling water; place on the front of the range and allow it to boil fast for sixty seconds, then clear with a third of a cupful of cold water and remove gently to the side of the range. After a minute or two pour into the pot in which it is to go to the table, having first scalded the pot thoroughly. Coffee made in this way and served with cream and cut sugar is particularly good.

The Use of Coffee.—It is asserted by men of high professional ability that when the system needs a stimulant nothing equals a cup of fresh coffee. Those who desire to rescue the drunkard from his cups, will find no better substitute for spirits than strong, new-made coffee, without milk or sugar. Two ounces of coffee, or one-eighth of a pound, to one pint of boiling water, makes a first-class beverage, but the water must be boiling, not merely hot. Bitterness comes from boiling it too long. If the coffee required for breakfast be put in a granitized kettle over night and a pint of cold water poured over, it can be heated to just the boiling point and then set back to prevent further ebulition, when it will be found'that, while the strength is extracted, its delicate aroma is preserved. As our country consumes nearly ten pounds of coffee per capita, it is a pity not to have it made in the best manner. It is asserted by those who have tried it, that malaria and epidemics are avoided by those who drink a cup of hot coffee before venturing into the morning air. Burned on hot coals it is a disinfectant for a sick room. By some of our best physicians it is considered a specific in typhoid fever.—The Epicure.

COFFEE FOR TWENTY PERSONS,—Use one pound of freshly

ground coffee, one egg broken in the coffee, and enough cold water with the egg to thoroughly wet the coffee. Boil one gallon of water and turn over the coffee. Let it come to a boil, and then set back on the stove. In ten minutes settle with one pint of cold water.

Boiled Coffee.—Use coffee mixed in proportions of one-third Mocha and two-thirds Java. Buy whole grains, and grind as needed. Take one large tablespoonful of coffee for each cup, and allow one for the pot. Use the white and shell of one egg, and wet with cold water. Allow one coffee cup of boiling water for each cup of coffee desired. Stop up the nose of the pot with a cloth to retain flavor. Let boil up three or four times (stirring down each time). Then pour in a half cup of cold water, and set back on the stove to settle. Pour off into pot in which it is to be served, and serve with rich cream. Good coffee is poor without cream.

COFFEE.—Allow one tablespoonful to each cupful. Moisten with the whole or part of a well beaten egg; pour on boiling water, and let stand for five minutes where it will keep at the boiling point, but not boil.

TEA.

Have the teapot clean and freshly scalded. Allow one gill for five persons. Cover with freshly boiled water and let stand for a few minutes on the back of the stove. Fill with boiling water and serve. A china or earthenware pot is the best.

RUSSIAN TEA.—Put a slice of lemon in the teacup and pour over it the boiling tea.

ICED RUSSIAN TEA.—Make the tea in the morning, pouring it off the leaves as soon as it is steeped. Set in the ice chest till wanted and then squeeze in lemon juice. Sweeten, ice and serve.

CHOCOLATE.

Use five squares of Huyler's chocolate cut fine, three tablespoonfuls of granulated sugar, three tablespoonfuls of hot water, one-quarter of a salt spoon of LeRoy salt, one cup of milk, one of cream heated in boiler. Beat until smooth (chocolate), add gradually one pint of boiling water. Serve hot.

Mrs. Heady.

Note.—The chocolate served at a certain New York table has achieved a reputation among the partakers of the family's hospitality for its unusual richness and flavor. It is compounded by the eldest daughter, who attributes its excellence to the fact that it is made hours before it is served. Piain, unsweetened chocolate is used, a half pound cake for ten cups. This is broken up and slowly dissolved in warm water, whose heat is slowly increased. When the boiling point is reached, it is allowed to boil fifteen minutes. It is left in the porcelain or earthenware vessel in which it is cooked for several hours, closely covered and standing on some warm but not hot part of the range. Finally it is served, rich and smooth, with powdered sugar and whipped cream. Where milk is used only the chocolate dissolved in sufficient warm water must stand so long. The boiling milk is added and the mixture brought to a boil just before serving. And this particular chocolate maker never stirs her brew with other than a wooden spoon.—N. Y. Post.

J. S. G.:—To make hot chocolate sauce for vanilla ice-cream, proceed as follows: In a graniteware saucepan place a pound of light-brown sugar, two ounces of bitter chocolate (grated), a fourth of a pint of fresh sweet milk, and an ounce of best butter. Boil together until it forms a soft ball when dropped in cold water, then take from the stove and flavor with vanilla. Pour into the sauce-boat and serve hot with each portion of cream. The cold cream immediately hardens the hot sauce, which forms a smooth chocolate coating over it. The two do not unite, and the taste of the two separate flavors is delightful. In preparing this sauce care must be taken that it is not boiled too long, else the coating will harden too much, making it difficult to manage with the spoon or fork, while, if it is not boiled long enough, the two separate flavors are apt to blend. Experience alone can teach the exact stage when done, but once attained, this dish cannot be surpassed. It may be made early and reheated

A frozen dessert that will be liked for the Thanksgiving board is Italian cream. Enough for a dozen persons may be made from half a box of gelatine soaked for half an hour in a teacupful of cold water, a cupful of boiling water being then added. When cold, strain, and add three cupfuls of granulated sugar, juice of three lemons, with the grated rind of two, three-quarters of a cup of sherry, and one quart of cream. Freeze and mould, or not, as preferred.

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BEVERAGES.

ROMAN PUNCH.

Grate the rind of one lemon, add one quart of water, one-half pound of sugar and boil five minutes; add the juice of two large lemons, one orange, strain and set aside; when cold, freeze. Mix in well four tablespoonfuls of Jamaica rum and a meringue made of the white of one egg beaten stiff with one tablespoonful of powdered sugar. Set aside till needed. Serve in punch glasses.

ROMAN PUNCH.

Boil one and one-half quarts of water and one and one-half pounds of sugar to a clear syrup. Strain through a cloth and when cold add one quart of pineapple juice and juice of one lemon. Freeze, and when quite firm make a rich meringue with the whites of four eggs. Open the freezer can and pour in one-half pint of Santa Cruz rum and mix with the frozen ice, then the meringue. Close the can tightly and turn the crank until quite stiff. Remove the dasher and pack away until needed. Turn in a large glass bowl. Whip in lightly one pint of champagne. Serve at once in glasses.

CLARET PUNCH.

Slice two lemons and cover with one-half cup of powdered sugar, let it stand ten minutes; add one-half a tumbler of ice water and stir one minute; pour into this one bottle of claret. When serving, put pounded ice in each glass and fill with the punch.

GRAPE WINE.

To every pound of grapes, picked from the stems, add one-fourth pound of granulated sugar. Fill strong cask with the same, let it stand one year, draw off, strain and bottle.

Mrs. Robinson.

GRAPE WINE.

Pick the grapes from the stems and mash them. For each quart of mashed grapes add one quart of water, mix thoroughly, put in a jar and set away for four or five days. Then squeeze the pulp through a cloth and add three pounds of sugar for each gallon of liquid (brown sugar is best); mix pulp and sugar and set away for three or four days more. Stir every day, but do not skim off anything. Put in jugs, but do not cork till it ceases to work. Then add a few raisins and cork the jugs.

Mrs. Burdette.

GRAPE WINE.

One quart of juice, three pounds of white coffee sugar; fill up with water to make a gallon. Let it ferment five or six weeks, then bottle.

Mrs. Sherman.

CURRANT WINE.

One quart of juice, three pounds of sugar, three quarts of water, put in a jar or jug and let it work a week or longer if necessary, then rack it off and put in a dry cool place.

Mrs. Van Fetchen.

RE(IPE; FOR (ANDIE; REQUIRING NO COORING.

(From The Correct Art of Candy Making, published by us at 6d. (by post, 7½d.) or 15 Cents per Copy.)

The following candies are made without boiling, rendering their preparation easier and producing a confection equal to the best French creams. The secret lies in the sugar used, which is the XXX powdered or confectioners' sugar. Ordinary powdered sugar, when rubbed between the thumb and finger, has a decided grain, but the confectioners' sugar is as fine as flour. Absolute success is promised if the recipes are carefully followed. These candies are better if allowed to stand for twenty-four hours before eating.

FRENCH VANILLA CREAM.—Break into a bowl the white of one or more eggs, as the quantity you wish to make requires, and add to it an equal quantity of cold water; then stir in XXX powdered or confectioners' sugar until you have it stiff enough to mould into shape with the fingers. Flavor with vanilla to taste. After it is formed into balls, cubes or lozenge shapes, place upon plates or waxed paper and put aside to dry. This cream is the foundation of all the French creams.

CHOCOLATE CREAM DROPS.—Take French cream and mould into cone shape with the fingers; then lay the cones on waxed paper or a marble slab until the next day, to harden, or make them in the morning and leave until the afternoon. Melt some chocolate (contectioners' chocolate is the best) in a basin, which place in another basinful of boiling water. When melted, and the creams are hard enough to handle, take one at a time on a fork and drop into the melted chocolate, roll it until well covered, then slip from the fork upon waxed paper and put them aside to harden.

COCOANUT CREAMS.—Take quite softadd freshly grated cocoanut. These m drops of cochineal syrup and a f before rolling them in the grated

may be made into a flat cake and LEMON CREAM DROPS.—G squeeze out the juice, being careful of tartaric acid, and stir in confeustiff enough to form into balls the NEAPOLITAN CREAMS.—F divide it into three parts, leaving with a few drops of cochineal syrt

with a few drops of cochineal syrt with a few drops of cochineal syrt with grated chocolate. Make a the white cream, which may be d slab, or shaping it into a flat ball; ness on the platter with the hand tion and lay it upon the white; same manner, pressing all togethe into slices or squares, as professing layer may be flavored differ

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CANDIES.

CHOCOLATE CREAMS.

Dust the moulding board with the least bit of flour, roll the cream on it, then cut in small pieces and form into balls between the palms of the hands and set on parafine paper to harden. It is better to do this part the day before you fix the chocolate, as they will be firmer. Put a cake of Huyler chocolate in a pan (set in another of boiling water) to melt. When melted cut into it a piece of parafine the size of a small hickory nut and a piece of butter half as large, add a few drops of vanilla. Roll the creams in the melted chocolate and set on parafine paper to harden. A fork or large hat pin is convenient to dip them with. Now for that which is tinted pink, first form into nice round balls the size of a twenty-five cent piece, and press into the top of each a blanched almond,

cocoanut to taste; add sufficient conw balls, and then roll the balls in the se may be colored prettily with a few a few spoonfuls of grated chocolate mated cocoanut. The cocoanut cream and cut into squares or strips. -Grate the rind of one lemon and careful to reject the pips. Add a pinch confectioners' sugar until the whole is the size of a small marble. 3-Prepare some French cream and ring one part white, color one part pink syrup, and the third part make brown to a cake about half an inch thick of be done with a rolling pin on a marble hall and patting it to the desired thickhand; do the same with the pink porhite; then treat the chocolate in the gether. Trim the edges smooth and cut referred. This is very pretty candy. Afferently.

Take some French cream, and while

GRAPE WINE.

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Foundation for Candies.

4 cups granulated sugar.

3 table spoons glucose.

I cup boiling water.

Stir thoroughly, put cover on, let it boil rapidly, till it will almost candy (but not quite). Then pour it out in a large pan so that it will cover the bottom not more than two inches deep. Set in a cool place till it is about luke warm. (Try by putting the finger in to the bottom.) Then stir with a wooden paddle until it looks white and dry as if it was graining, then put in the hands and knead as you would bread, when it will soon be of a fine creamy consistency, and this is just what is wanted.

You can, if you wish, make several varieties of this cream at once, simply by dividing in several parts and flavoring differently, say one vanilla, one lemon and one rose—and the rose may be tinted a lovely pink.

To flavor, pour a few drops of the extract on the cream and knead a few times.

Cover the cream with a damp napkin and it will keep in perfect condition some time.

Dust your moulding board with the least bit of flour, roll this cream on it, then cut into small pieces and form into balls between the palms of the hands, and set on parafine paper to harden. It is better to do this part the day before you fix the chocolate as they will be firmer.

CANDIES.

CHOCOLATE CREAMS.

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FRUIT OR WEDDING CAKE CANDY.

Seed and chop raisins, figs, citron, almonds, hickory nuts, English walnuts, cocanut (shredded), dates, and knead into some of the plain cream. Roll out a layer of the white cream about half an inch thick, then put a layer of the pink on that, then a layer of the fruit, then pink again, being careful that it reaches over the side to the other layer of pink, then the white again to reach over to the other layer of white. Roll in the melted chocolate and lay on parafine paper to harden. When hard slice across as you would a loaf of bread and you will be surprised to see how delicious the wedding cake is.

VANILLA CARAMELS.

Four cups of granulated sugar, three tablespoonfuls of glucose, one cup of water. Boil, stirring most of the time,

until it will harden when dropped in cold water. Then add immediately one cup of rich cream and butter the size of an egg. Let it boil again till it will harden in cold water, when remove from the stove and flavor to taste. Pour out into a buttered pan so that it will be three-quarters of an inch thick. Let it cool, cut in square blocks and wrap in parafine paper. The paper should be cut in squares two by three inches and kept ready. When the above caramel recipe has been mastered it is easy to make a great variety by using different flavorings.

CHOCOLATE CARAMELS.

Same as above, only adding one-fourth pound of Huyler's chocolate grated fine with the cream and butter.

NUT CARAMELS.

Same as vanilla, only adding two cups of hickory nuts just before removing from the stove. These are delicious.

COCOANUT CARAMELS.

After the caramel is poured out, sprinkle desicated cocoanut thickly over the top or what is nicer grate a fresh cocoanut and sprinkle over it.

M. D. Greene.

COCOANUT CANDY.

One cupful of sugar, one cupful of molasses, two tablespoonfuls of butter boiled until it forms a soft ball in water. Let it cool a little and stir it thick with cocoanut, make into balls and stand on paraffine paper.

CREAM TAFFY.

Three cups granulated sugar, one-half cup of vinegar, one-half cup of water, butter size of a walnut, boil without stirring until it will candy when dropped in cold water. Flavor and pour out on a buttered dish. When cool pull till white, then cut in sticks with sharp scissors.

WALNUT MACAROONS.

One cup of chopped nuts, one egg, one cup of sugar, three tablespoonfuls of flour. Drop on buttered pans in very small quantity and bake in a quick oven. Mary D. Greene.

CORRECT SERVICE AT TABLE.

[By Permission Ladies' Home Journal.]

The Table and the Guests.

In setting a table, the dishes should be placed with regularity, that the eye may not be "teased" by anything out of line.

All elaborate folding of napkins is out of date, and they are now simply laid at the right of each plate, and rolls, or pieces of bread cut two inches thick, laid upon them. All the knives and forks to be used throughout the meal, may be placed upon the table.

At a formal dinner or luncheon nothing is admissible upon the table but the flowers, fruit, bonbons, cakes, salted almonds, clives and other relishes, while at a family dinner the meats and vegetables, of course, occupy the prominent places. The custom of scattering ornamental spoons about a table, for which there is no use, is certainly not in the best taste.

A bell may summon the members of a household together at meal times, but when guests are present, a dinner or luncheon should be formally announced by the words—honorable from long use and association—"Madame, dinner is served."

Going in to dinner the host leads the way with the lady he desires most to distinguish, while the hostess closes the procession with the gentleman whom she intends seating at her right hand. It has been customary, of late years, for the gentlemen to find in their dressing room tiny envelopes addressed to them, containing cards upon which are written the names of the ladies whom they are expected to take in to dinner. It saves some trouble to the hostess, as each gentleman co-operates with her in finding his way to the lady designed for his special attention.

At a luncheon the hostess asks her friends to follow her to the dining room, without formality.

Serving the Dinner.

To serve a la Russe, which is at once the simplest and most elegant manner when guests are present, it is only necessary to pass the dishes of each course in rotation, beginning alternately at the right and left of the host, and going in opposite directions. Some think it more courteous to serve all the ladies first, but it is not now considered a breach of strict ettiquette to serve in regular order.

The old French custom required that the dishes, elaborately garnished, and the meats, sometimes stabbed with silver skewers, like crossed swords, should be placed upon the table before the host and hostess alternately, for a moment, to give the guests an opportunity of admiring them previous to their being carved, but this formality has gone out of fashion, even among the French themselves.

Oysters are usually at each place when the company assembles, having been kept very cold, on ice and sait, up to the moment of serving. A quarter of a lemon and very thin slices of brown bread, buttered, are the usual concomitants.

No person should ever be left without a plate before him, except at the time of the clearing of the table preparatory to the introduction of the sweet course. This is one of the primary rules of serving.

Under each oyster plate it is customary to have a dinner plate, upon which afterward the one containing the soup is placed. A dinner can hardly be served with elegance by less than two persons, although attention to the prescribed rules greatly simplifies the matter.

The soup should be served from a side table—behind a screen—a ladleful to each plate. These are then carried one by one to their destination.

It is probably superfluous to mention that all plates should be previously well-warmed upon which anything hot is to be eaten, but it is a most important detail to observed.

Fashion decrees that a thin, clear soup should be served at a dinner of many courses, that one may be more able to appreciate the delicacies that follow. If it be thought desirable to relax the stringency of this rule, and serve a more hearty soup, the dinner itself should be composed of fewer courses or the dishes be lighter in character. It is usual to pass red pepper with the soup course.

Removing the Courses.

In changing from one course to another, it is against all rules of "the proprieties" to remove more than one plate at a time. An assistant in the servant's pantry or in the adjoining room to receive the plates and transmit others, is of great advantage in expediting matters, for nothing reveals incompetency more than a table draggingly served.

After the soup, the "hors-d'œuvres," or relishes, are passed, and the plate which has been retained under those used for the oysters and soup, now comes into requisition. In Europe, these relishes are often very numerous, including the Russian "caviare," sardines and a variety of things unknown to us, but we generally content ourselves in America with olives, radishes and celery. The fish comes next, after which follows the "entree" or "made dish."

The roast is next in order. All the carving should be done "behind the scenes," and the pieces of meat laid daintily upon the platter with fork and spoon at one end. Carving scissors may be had that cut poultry and game with such nicety that the pieces may be rearranged upon the platter in the original form of the fowl or bird.

It is a custom borrowed from the French, to serve after the roast a single vegetable like asparagus or artichokes, with its appropriate sauce, after which comes the game.

In serving salad with game, in order that its crispness may be preserved, a small cold plate should be placed at the left of each person at the moment the salad is offered, being "better form" than to set the plates around the table in advance. After the game the table is cleared for the sweet course. The servants should remove the salts, peppers, etc., on a serving waiter, covered with a doily to prevent the slightest noise. At every course, upon removing each soild plate, a clean one should be substituted.

Other Important Details.

The more quietly a table is served the more it appears to be well served. The butler or waitress should be "shod with silence," and all ratiling of silver or dishes carefully avoided. The crumbs are next brushed, or rather scraped from the table, as a silver crumb scraper does its work better than a brush.

The plates are then set for the "sweets," which in America may be almost universally interpreted to mean ice cream of some kind, which is passed, followed by the cakes and bonbons.

Salted almonds and olives which are offered between every course after the fish, usually remain upon the table from the beginning until the end of the dinner. As they are served in dishes of either cut glass or silver they add to the attractiveness of the table.

A side table provided with extra knives, forks, spoons, etc., is a necessity. Upon this the finger-bowls ready filled and each containing its slice of lemon or geranium leaf should be placed. These now come into requisition for the fruit course, set upon as handsome plates as the hostess may possess with a dainty doily between the bowl and plate. The fashion still prevails of having a different set of plates for every course, where the purse will permit such a display, and the choicest are usually reserved for the fruit. If but one set of plates different from the entire dinner service be used, it is customary to introduce it at this time.

There has been an effort on the part of some to do away with the custom of the ladies' withdrawal from the scene leaving the gentlemen to their coffee and cigars, but it has only been adopted spasmodically. The opportunity the old custom offers for less formality constitutes its popularity. After the coffee has been served to the ladies in the drawing-room some serve liquors as well, but it seems to me that apollinaris or clysmic waters are more appropriate and are generally preferred.

When Clearing the Table.

In clearing a table, the plates are first taken away one by one, but not until all have finished, lest one, eating more slowly than the rest, or blessed with a better appetite, feel hurried or unpleasantly conspicuous. There is one impropriety often

practiced, that cannot be too strongly apprehended. It is that of putting one plate on top of another in clearing a table. It is the commonest mistake, and I think it the very worst possible blunder. On the stage, when "Lord Broadacres" is entertaining his friends, the old family butler, in dress and appearance the very flower of dignified propriety, in clearing the table piles up the plates with the same sublime disregard of "les convenances" as a waitress at an Adirondack boarding house, and the case can not be more strongly put.

I think no expression of condemnation too strong to apply to the servant who piles one soiled plate upon another, in order to save his steps.

The feeling of fatigue or lassitude after a long dinner is generally due to the fact that the air has become impure, especially is this true when gas has been used. For this reason, if for no other, candles are preferable for lighting a table, and we are further reinforced in commending them by no less authority than Dame Fashion herself, whose right to dictate in such matters is not to be disputed.

Menus and Name-Cards.

Menus are no longer in vogue at a private dinner unless they may be made to contribute to the artistic or amusing features of the meal, when a hostess is always privileged to assert her independence of conventional usage. Name-cards offer inexhaustible opportunity for the play of wit, fancy or taste, and if cleverly gotten up may add much to the enjoyment of the guests at the table. Care should be taken to have them as small and dainty as possible, and have them agree well in color with whatever other colors may be used for decoration. Sometimes guest cards and menu cards are combined, the face of the card bearing the name and some quotation applicable to the guest, and the reverse side bearing the menu. College colors are sometimes used for these cards, but oftener they are pure white with gilt lettering.

Serving a Family Dinner.

It is a more difficult and complicated thing to serve well a plain "home dinner" that the most elaborate entertainment. There are more details to be remembered. and the attention of the servant is more constantly distracted by the oft-recurring wants of a family party. One's only hope of success lies in the consent of all to abide by certain fixed rules of serving, which, if observed, will surely result in the general satisfaction. It is not necessary to premise that the table be neatly set. A table-cloth should be spotless, whatever its quality, and the napkins changed whenever their freshness is lost. Economy in this department might better be transferred to some other. The "fernery" in the centre of the table has become almost universal, but lacking this a dish of fruit replaces it acceptably.

A dinner plate, a thickly cut plece of bread, a glass freshly filled with ice water, but without ice, napkin, knives, forks and tablespoon, should be at each place. When the soup tureen is set bafore the lady of the house, it is extremely inelegant to plie the plates up in front of her. They should be left on the side table, from which the servant takes one and places before her. When one is filled he substitutes another, which the lady proceeds to supply, while he carries the first one to its destination, setting it upon the dinner plate already there, and so, on until all are served. The soiled soup plates should be removed one by one, leaving the under plate, which may now be used for the "hors d'œuvres," if such be on the table. If not, it is still in accordance with conventional rules that such a plate should remain until exchanged for a hot one, for fish or roast. Before the meat is brought in it is customary to put the vegetables on the table.

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The fish and roast are each in turn placed before the carver, and the servant exchanges the cold plate heretofore in front of him for a hot one which he supplies. As this is removed, another hot one is instantly substituted, and the sauce or gravy is added by the servant from the side table. It is extremely "provincial" to set plates all around a table before the serving or carving is done. In clearing the table at a family dinner, the soiled plates are, of course, first removed, then the meat, as the carver is generally glad to be relieved from the proximity of a steaming joint, and lastly, the vegetables.

The service of the remaining courses offer no difficulties other than those spoken of as incidental to a formal dinner.

of as incidental to a formal dinner.

There are many tasteful little touches that may be added to the home table to render it more dainty. Such, for instance, is the use of round fringed doilies, just the size of the plate, whereon the bread or biscuits are laid. In the berry season nothing so enhances the lusciousness of their appearance as to be laid among their own fresh leaves, lining the dish. Radishes may be peeled so as to resemble orchids, and bits of cracked ice add to their crispness as well as to their vividness of color.

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HINTS FOR THE SICK ROOM.

A fever patient can be made cool and comfortable by frequent sponging off with soda water.

Consumptive night sweats may be arrested by sponging the body nightly in salt water

One in a faint should be laid low on his back, then loosen his clothes and let him alone.

Fever and restlessness in children are frequently caused by indigestion. If you find the skin of the little one hot and dry, remember, if you can, what she ate for supper. Give the child a warm bath, then give it a cup half full of warm water to drink. In a few minutes the undigested food will be thrown off the stomach and the child will soon be sleeping soundly. A dose of magnesia, about half a teaspoonful, given in the morning before breakfast will probably restore to the child its usual health, but should fever and nausea continue through the day following the attack, send for a physician, who will undoubtedly approve of what you have done, and should the symptons develop into scarlet fever, chicken pox, or any of the diseases to which children are liable, the attack will probably be of a mild nature.

Nearly one-half the population are more or less afflicted with neuralgic pains. Instead of sending for the doctor, who will probably prescribe a plaster and a dose of medicine, we advise the sufferer to heat a flat-iron, put a double fold of flannel on the painful part, then move the iron to and fro on the flannel. The pain will cease almost immediately. We have seen the most painful cases of neuralgia relieved in less than ten minutes.

Sprains are among the most severe accidents to which we are liable. When a joint is sprained, swelling comes on gradually. In dislocation, the swelling and $\log s$ of motion of the joint happens immediately after the accident. A sprained limb should be kept perfectly quiet. To prevent inflamation, use poultices of worm-wood, hops, or tansev.

Every effort on the part of the patient to repeat in detail the cause of the accident, the sensations, experience, etc., should be discouraged. Cheerful conversation upon other subjects and perfect rest, will bring about speedy recovery and strengthen all concerned in the belief, that it is not always necessary to send for the doctor.—Good Housekeeping.

Hot-Water Cures.—A strip of fiannel or a napkin dipped in hot water and wrung out and then applied around the neck of a child that has the croup, and then covered over with a larger and thicker towel, will usually bring relief in ten minutes. A towel folded several times, dipped in hot water, wrung out, and then applied over the seat of pain in toothache or neuralgia, will generally afford prompt relief. This treatment in colic works like magic. There is nothing that will so promptly cut short a congestion of the lungs, sore throat or rheumatism, as hot water, when applied promptly and thoroughly. Pieces of cotton batting dipped in hot water, and kept applied to old sores, new cuts, bruises and sprains, is a treatment now adopted in hospitals. Sprained ankle has been cured in an hour by showering it with hot water, poured from a height of three feet. Hot water taken freely half an hour before bedtime is the best of cathartics in case of constipation. This treatment, if continued for a few months, with proper attention to diet, will alleviate any case of dyspepsia.—Oracle.

Carbolic Acid for Carbuncle.—Dr. F. D. Reese of Cortland, N. Y., writes to The Medical Record, describing the use of carbolized oil applied to the carboncle and then covered with oakum, which had previously been saturated with the oil. Of a few cases of carbuncle treated in this way, not one has run over two weeks. The disease has yielded to the carbolized oil and oakum treatment as by magic. He uses a twenty per cent solution.

For Swellen Feet.—Bakers and others whose work keeps them standing a great deal, are often-troubled with chafed, sore and blistered feet, especially in extremely hot weather, no matter how comfortably their shoes may fit. The Scientific American calls attention to a powder used in the German army for sifting into the shoes and

stockings of the foot soldiers, called "Fusstreupulver." It consists of 3 parts salicylic acid, 10 parts starch, and 87 parts pulverized soapstone. It keeps the feet dry, prevents chafing, and rapidly heals sore spots. Finely pulverized soapstone alone is very good.

For a Burn or Scald, have on hand a mixture of linseed oil and lime water in equal parts, and keep the scald covered with linen steeped in this, changing as it beats. If you have not the mixture by you, hastly knead together a tablespoonful of wood soot (that from a coal fire will not do) with two taplespoonfuls of lard, until you have a smooth salve. Apply to the scald, and keep it on until the burning is allayed. The remedy is black, but marvellously efficacious in the case of burns or scalds. A teaspoonful of soda stirred to a cream in four spoonfuls of molasses is another homely, but good application; also a coating of flour and cream, or of dry flour alone. None of these, however, equal the linseed oil and lime water, unless it be the lard and soot.

For Hives in Children, rub the irritated skin or the pustules with castor-oil applied with the tip of the finger. Baby will pass from fretting to slumber while the process is going on, the relief will be so great and quick.

For inflamed Eyes, bumped heads, and sprained ankles, use abundantly water as hot as can be borne.—Marion Harland.

Oatmeal Drink is much recommended to those who are undergoing great bodily labor; boiling water poured on oatmeal and flavored with lemon peel.—The Trained Nurse.

Foreign bodies in the alimentary tract, such as pennies, bullets, etc., may be removed more easily by large amounts of pulverized slippery elm taken into the stomach.

Recently a Mr. Kennett suggested through the Chicago Tribune, the juice of the pineapple as a simple means of relief in diphtheria. Mr. C. M. Whipple of Rockford, Ill., writes to the Tribune that the publication reached him just in time to permit him to try the remedy on his six-year-old daughter who was very dangerously ill with the dread disease, and says: "I at once procured a fresh ripe pineapple, pared off the rough skin, and pressed out the juice. We induced the little sufferer to take, prehaps, one good swallow through her medicine tube, and the effect was quite noticeable. Within two or three hours she began coughing up small pieces of membrane. We began this treatment Monday, and have continued it every hour since with great results. While we do not consider our little one out of danger, she is much improved. I would not say this is a sure cure for this frightful disease, as heart failure is liable to occur at any time during, or for weeks after sickness, and other medicines and the services of a physician are necessary. Permit me to thank the Tribune and, through it, Mr. Kennett, for giving publicity to the remedy."

Cracked ice in the Sick Room.—Finely cracked ice, administered in a teaspoonful of champagne or brandy, has been the rallying point for many a sinking patient. Or the ice alone, finely crushed, so that it simply meits away in the mouth, trickling down the throat, rather than being swallowed as a draught, is a most useful stimulant. People who take cracked ice get the stimulus of ice upon the nerves of the mouth and tongue, and not flooding by water of the feeble throat and stomach. The uses of cracked ice in cholera cases are familiar to some. It is possible that with hot water bags at the feet, hot mush poultices on the stomach, and a constant diet of cracked ice, no further treatment might be needed to complete a cure. Nursing skill counts for much, and every woman should have as much knowledge of it as will be sufficient to keep the patients from sliding down hill until the proper officials arrive.—Philadelphia Ledger.

To Cure Dyspepsia.—The first relief came from the use of a kind of home-made hop beer. Two ounces of hops, two ounces of sarsaparilla, about one-third ounce of sassafras (used only for flavor, and can be left out if desired). Having the hops in bulk loose, instead of getting them at the drug store, use one pint. Put the herbs in the largest kettle the house affords, and add three gallons of cold water. Let it stew all day, adding water as it cooks down, to keep the original amount, till the strength is entirely out of the herbs. Then strain, add three cupfuls of sugar (brown is the best), and two yeast cakes dissolved in warm water. Of course, the mixture must be

also lukewarm when the yeast is added. The soft yeast is better-add one cupful. Now stand the kettle in a warm place, till the mixture ferments, which will be in two or three days, and when it has fermented, which will be shown by bubbles on the surface, bottle it and put in a cold place for use. Dose, one-half cupful about fifteen minutes before each meal, and between meals, if wished. This simple remedy was the beginning of a cure of an obstinate dyspepsia case, and it seems reasonable, as lupuline, the bitter principle extracted from hops, is given in gastric fever, a most severe form of stomach trouble. The recipe is also used for a spring tonic, and hops are very useful for nervousness and sleeplessness. The second part of the cure consisted in al ways drinking something hot at meals, not before them, as the hot-water people advocate. In this case it was principally hot milk, which is one of the best things for the stomach at any time. People found out some time ago that ice water was injurious, and the reaction was to drink nothing, which seems to be now, not only useless but unpleasant: whereas, if something hot is taken, the stomach is toned and the work of digestion is helped. The third part of the cure, is to eat at all times very slowly. And that is all. To recapitulate: Before meals, the beer. At meals, hot milk or other hot drinks. Slow eating .- Good Housekeeping.

Sore Throat.—For many years past we have been subject to sore throat, and more particularly to a dry hacking cough, but last fall we were induced to try what virtue there was in common salt. We commenced using it three times a day-morning, noon and night. We disolved a large spoonful of pure table salt in about a haif a tumblerful of water. With this we gargled the throat most thoroughly, just before meal time. The result has been that during the entire winter we were not only free from coughs and colds, but the dry hacking cough has entirely disappeared. We attribute the satisfactory result solely to the use of sait gargle, and most cordially recommend a trial of it to those who are subject to throat diseases.

GARNISHING.

Ingenuity and skill cannot be displayed alone in making salads, but much artistic taste and skill may be shown in the garnishing, thereby adding greatly to the appearance of a dish, for if we please the eye, we have gained a point. We offer the following suggestions in this line:

Flowers—Cut or wild, as a centre piece in a wine glass. LETTUCE—The leaves always form an excellent base and edge for most all salads.

CELERY—The white leaves are attractive for edges on nearly all salads containing celery.

Eggs—Hard boiled, and cut into thin slices or lengthwise.

PICKLED BEETS-Thin slices, can also be cut into stars, diamonds, etc. Parsley—Pieces of parsley are always acceptable; also

chopped very fine and sprinkled over the lemon, or dotted over the dish.

LOBSTER—The claws placed on the ends.

SARDINES—Spread over salmon and fish salads.

LAMB TONGUE—Pickled and cut into thin slices on meat salads.

PICKLES-Cut in thin strips or mixed pickles.

RED RADISHES-Cut in thin strips.

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